

Black IPA nowa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **70**
- SRM **28.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.9 kg (73.4%)	80 %	4
Grain	Weyermann - Dehusked Carafa III	0.3 kg (7.6%)	70 %	1024
Grain	Płatki owsiane	0.25 kg (6.3%)	60 %	3
Grain	Pszeniczny	0.25 kg (6.3%)	80 %	4
Grain	Monachijski	0.25 kg (6.3%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	37 g	60 min	11 %
Whirlpool	Citra	50 g	1 min	13 %
Whirlpool	Enigma (AUS)	30 g	1 min	17.2 %
Dry Hop	Nelson Sauvign	50 g	2 day(s)	11 %
Dry Hop	Vic Secret	50 g	2 day(s)	16.3 %