

Black IPA - Piwko na Mistrzostwa Świata 2018

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **27.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.75 kg (75.5%) | 80 % | 5 |
| Grain | Strzegom Barwiący | 0.13 kg (3.6%) | 68 % | 1300 |
| Grain | Strzegom Czekoladowy jasny | 0.13 kg (3.6%) | 68 % | 400 |
| Grain | Strzegom Karmel 150 | 0.13 kg (3.6%) | 75 % | 150 |
| Grain | Strzegom Pszeniczny | 0.5 kg (13.7%) | 81 % | 6 |

Dodatkowy dodatek siodu oprócz zawartego w zestawie Black IPA z homebrewing.pl

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Equanot | 15 g | 60 min | 16.1 % |
| Aroma (end of boil) | Cenntenial | 15 g | 15 min | 9.7 % |
| Whirlpool | Mosaic | 25 g | 0 min | 11.8 % |
| Dry Hop | Simcoe | 35 g | 4 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------------|
| Liberty Bell | Ale | Dry | 10 g | Mangrove Jack's |
|--------------|-----|-----|------|-----------------|

Notes

- Brix pokazał 16,5.
Fermentacja - pół dnia w temp. 23°C a później przeniesione do 15°C
May 1, 2018, 8:02 PM