

Black IPA st

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **31.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (51.9%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (26%) | 80 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (13%) | 75 % | 5 |
| Grain | Carafa III | 0.35 kg (9.1%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |
| Boil | Mosaic | 25 g | 10 min | 12 % |
| Boil | Marynka | 25 g | 10 min | 8.8 % |
| Dry Hop | Mosaic | 25 g | 0 day(s) | 12 % |