

Black IPA TEST

- Gravity **14.3 BLG**
- ABV ---
- IBU **77**
- SRM **40**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Pale Malt (2 Row) UK	4.5 kg (78.9%)	78 %	6
Grain	Strzegom Karmel 300	0.3 kg (5.3%)	70 %	299
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.5%)	68 %	1202
Grain	Jęczmień palony	0.2 kg (3.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %
Boil	ADHA 529 Experimental	25 g	15 min	10.6 %
Boil	ADHA 529 Experimental	30 g	5 min	10.6 %
Boil	ADHA 529 Experimental	45 g	1 min	10.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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