

# Black IPA V

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **39.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale           | 2.5 kg (65.8%) | 80 %  | 6    |
| Grain | Weyermann - Monachijski II     | 1 kg (26.3%)   | 80 %  | 28   |
| Grain | Weyermann - Carafa Special III | 0.3 kg (7.9%)  | 1 %   | 1400 |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | USA Ekuanot    | 10 g   | 60 min   | 16.1 %     |
| Boil    | USA Centennial | 40 g   | 15 min   | 9.7 %      |
| Boil    | USA Ekuanot    | 30 g   | 0 min    | 16.1 %     |
| Dry Hop | USA Centennial | 10 g   | 3 day(s) | 9.7 %      |
| Dry Hop | USA Ekuanot    | 10 g   | 3 day(s) | 16.1 %     |

## Yeasts

| Name             | Type | Form  | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| Safale US-05 III | Ale  | Slant | 50 ml  | ---        |

## Notes

- Carafa dodana do wygrzewu.  
*Nov 1, 2017, 6:57 AM*