

# Black Ipa V2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **33.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.7 kg (87.1%)	80 %	8
Grain	Carafa III	0.3 kg (9.7%)	70 %	1034
Grain	Carahell	0.1 kg (3.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.5 %
Boil	HBC 472	10 g	30 min	9.5 %
Boil	Mosaic	10 g	15 min	12.5 %
Boil	HBC 472	10 g	5 min	9.5 %
Dry Hop	Mosaic	10 g	3 day(s)	12.5 %
Dry Hop	HBC 472	10 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Slant	300 ml	---