

Black Lodge IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **89**
- SRM **27.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4.5 kg (85.7%)	81 %	4
Grain	Caramel/Crystal Malt - 30L	0.25 kg (4.8%)	75 %	59
Grain	Chocolate Malt (UK)	0.3 kg (5.7%)	73 %	887
Grain	Carafa III	0.2 kg (3.8%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	35 g	60 min	11 %
Boil	Fuggles	45 g	60 min	4.5 %
Boil	Apollo	15 g	20 min	17 %
Boil	Belma	15 g	20 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale