

# Black NE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **28.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2 kg (58%)	81 %	4
Grain	Płatki owsiane	0.6 kg (17.4%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (14.5%)	85 %	3
Grain	Weyermann - Carafa I	0.1 kg (2.9%)	70 %	690
Grain	Jęczmień palony	0.25 kg (7.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	10 min	13.2 %
Boil	Mosaic	8 g	10 min	10 %
Boil	Azacca	3 g	10 min	14 %
Whirlpool	Simcoe	36 g	20 min	13.2 %
Whirlpool	Mosaic	24 g	20 min	10 %
Whirlpool	Azacca	9 g	20 min	14 %
Dry Hop	Mosaic	27 g	12 day(s)	10 %
Dry Hop	Azacca	21 g	12 day(s)	14 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Azacca	48 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs