

# BLACK VIP

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **80**
- SRM **24.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt       | 5 kg (69.4%)   | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I | 1 kg (13.9%)   | 79 %  | 16   |
| Grain | Carafa III                 | 0.45 kg (6.3%) | 70 %  | 1034 |
| Grain | Pszeniczny                 | 0.4 kg (5.6%)  | 85 %  | 4    |
| Grain | Cara-Pils/Dextrine         | 0.35 kg (4.9%) | 72 %  | 4    |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 15.5 %     |
| Boil    | Mosaic                 | 25 g   | 20 min   | 12 %       |
| Boil    | Simcoe                 | 25 g   | 20 min   | 13.2 %     |
| Boil    | Mosaic                 | 25 g   | 7 min    | 12 %       |
| Boil    | Simcoe                 | 25 g   | 7 min    | 13.2 %     |
| Dry Hop | Mosaic                 | 50 g   | 7 day(s) | 12 %       |
| Dry Hop | Simcoe                 | 50 g   | 7 day(s) | 13.2 %     |
| Dry Hop | Amarillo               | 50 g   | 7 day(s) | 9.5 %      |

## Yeasts

| <b>Name</b>                          | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's<br>M44 US West Coast | Ale         | Dry         | 11 g          | Mangrove Jack's   |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Water Agent | gips        | 5 g           | Mash           | 60 min      |
| Fining      | mech        | 5 g           | Boil           | 15 min      |