

# czorne ipsko

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **106**
- SRM **32.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.7 kg (74%)	82 %	4
Grain	fawcett - pale ale marris otter	0.3 kg (8.2%)	81 %	5
Grain	Caramunich® typ I	0.2 kg (5.5%)	73 %	80
Grain	Weyermann - Chocolate Wheat	0.3 kg (8.2%)	74 %	788
Sugar	Candi Sugar, Dark	0.15 kg (4.1%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	25 g	60 min	14.5 %
Whirlpool	Strata	50 g	20 min	14.5 %
Dry Hop	Strata	125 g	5 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---