

Double Black IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **58**
- SRM **27.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Malteurop Lager (stary)	1 kg (12.8%)	80 %	5
Grain	Strzegom Czekoladowy jasny (stary)	0.25 kg (3.2%)	68 %	400
Grain	Caraaroma (stary)	0.25 kg (3.2%)	78 %	400
Grain	Płatki owsiane	1 kg (12.8%)	60 %	3
Grain	Barwiący (stary)	0.3 kg (3.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	12.2 %
Boil	Galaxy	25 g	10 min	16.7 %
Whirlpool	Amarillo	25 g	15 min	9.9 %
Whirlpool	Mosaic	25 g	15 min	12.8 %
Whirlpool	Galaxy	25 g	15 min	16.7 %
Dry Hop	Amarillo	25 g	2 day(s)	9.9 %
Dry Hop	Mosaic	25 g	2 day(s)	12.8 %

Dry Hop	Galaxy	50 g	2 day(s)	16.7 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	150 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	5 min