

# New Black IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **34.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilzneński	3.5 kg (63.6%)	80 %	3.75
Grain	Viking Malt Pszeniczny	1 kg (18.2%)	82 %	5
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Weyermann Carafa II	0.4 kg (7.3%)	62 %	1150
Grain	Weyermann Pszeniczny Czekoladowy	0.1 kg (1.8%)	62 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka 2019	15 g	60 min	7.6 %
Boil	Perle PL 2019	50 g	60 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Notes

- Słody czekoladowe na 1 h w zimnej wodzie, potem na ostatnie 15 minut zacierania.  
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