

OBIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **31.5**
- 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 **20 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.5 kg (61%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (19.5%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 0.5 kg (12.2%) | 61 % | 5 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.4%) | 73 % | 1001 |
| Grain | Carafa II | 0.1 kg (2.4%) | 70 % | 1100 |
| Grain | Chocolate Malt (UK) | 0.1 kg (2.4%) | 73 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|-----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Whirlpool | Amarillo | 30 g | 1 min | 9.5 % |
| Dry Hop | Simcoe | 75 g | 10 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------------|-------------|---------------|-------------------|
| WLP066 - London Fog | Ale | Slant | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Water Agent | WhirlflocT | 2 g | Boil | 5 min |