

Pójdźka - Black IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **29**
- 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 **20 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Strzegom Wiedeński	0.9 kg (13.6%)	79 %	10
Grain	Brown Malt (British Chocolate)	0.2 kg (3%)	70 %	128
Grain	Weyermann - Dehusked Carafa III	0.5 kg (7.6%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	12.9 %
Boil	Simcoe	10 g	20 min	12.9 %
Boil	Mosaic	10 g	15 min	12.3 %
Boil	Sorachi Ace	10 g	10 min	12.5 %
Aroma (end of boil)	Simcoe	35 g	5 min	12.9 %
Aroma (end of boil)	Mosaic	40 g	5 min	12.3 %
Aroma (end of boil)	Sorachi Ace	40 g	5 min	12.5 %
Dry Hop	Simcoe	50 g	5 day(s)	12.9 %
Dry Hop	Mosaic	50 g	4 day(s)	12.3 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	400 ml	Fermentum Mobile

Notes

- Gips - 0,5 łyżeczki płaskiej
Kreda - 0,5 łyżeczki płaskiej
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