

# POLISH BLACK IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **69**
- SRM **29.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (83.3%)	81 %	4
Grain	Weyermann - Wheat Malt	0.25 kg (4.2%)	81 %	4
Grain	Weyermann - Oat Malt	0.25 kg (4.2%)	81 %	4
Grain	Carafa Special II	0.25 kg (4.2%)	70 %	1050
Grain	Weyermann - Chocolate Wheat	0.25 kg (4.2%)	74 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zibi	50 g	60 min	11 %
Boil	Amore Preta	50 g	5 min	9 %
Boil	Zibi	50 g	1 min	11 %
Boil	Amore Preta	50 g	1 min	9 %
Boil	Książęcy	50 g	1 min	7 %
Whirlpool	Zibi	50 g	0 min	11 %
Whirlpool	Amore Preta	50 g	0 min	9 %

Whirlpool	Książęcy	50 g	0 min	7 %
Dry Hop	Zibi	50 g	2 day(s)	11 %
Dry Hop	Amore Preta	50 g	2 day(s)	9 %
Dry Hop	Książęcy	50 g	2 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	350 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1 g	Boil	5 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Witamina C	4 g	Bottling	---