

# 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 | ---    |