

Session Black IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **57**
- SRM **27.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (71.4%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.2 kg (7.1%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.2 kg (7.1%) | 60 % | 4 |
| Grain | Strzegom Karmel 600 | 0.1 kg (3.6%) | 68 % | 601 |
| Grain | Carafa III | 0.2 kg (7.1%) | 70 % | 1034 |
| Adjunct | Cukier | 0.1 kg (3.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Sabro | 20 g | 60 min | 13.3 % |
| Dry Hop | Sabro | 80 g | 0 day(s) | 13.3 % |
| Dry Hop | Cascade | 100 g | 3 day(s) | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |