

The color of ass - session black IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **70**
- SRM **29**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (15.6%)	80 %	4
Grain	Viking Pale Ale malt	4 kg (62.5%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (7.8%)	78 %	5
Grain	Caramel/Crystal Malt - 120L	0.3 kg (4.7%)	60 %	236
Grain	Castle Cafe	0.15 kg (2.3%)	1 %	500
Grain	Carafa III	0.15 kg (2.3%)	1 %	1034
Grain	Carafa II	0.15 kg (2.3%)	1 %	812
Grain	Jęczmień palony	0.15 kg (2.3%)	1 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial (US)	10 g	60 min	10.5 %
Boil	Ekuanot (US)	15 g	60 min	14.5 %
Boil	Citra (US)	10 g	15 min	12.9 %
Boil	Mosaic (US)	10 g	15 min	11.3 %
Whirlpool	Citra (US)	30 g	20 min	12.9 %

Whirlpool	Ekuanot (US)	30 g	20 min	14.5 %
Dry Hop	Ekuanot (US)	37 g	4 day(s)	14.5 %
Dry Hop	Sabro (USA)	100 g	4 day(s)	14.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	100 ml	Wyeast Labs