

# Wilk Session Black IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **60**
- SRM **25.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **67 C**, Time **10 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **75.6C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.9%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.4%)	75 %	20
Grain	Płatki pszeniczne	0.15 kg (3.3%)	85 %	3
Grain	Strzegom Barwiący	0.4 kg (8.8%)	68 %	1300
Grain	Rice, Flaked	0.4 kg (8.8%)	70 %	2
Grain	Rye, Flaked	0.4 kg (8.8%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	17.5 g	60 min	15.5 %
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Columbus	17.5 g	30 min	15.5 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM53 Voss kveik	Ale	Liquid	700 ml	---