

# Black IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **44.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt      | 4.5 kg (64.9%) | 80 %  | 5    |
| Grain | Pszeniczny                | 0.58 kg (8.4%) | 85 %  | 4    |
| Grain | Caraaroma                 | 1 kg (14.4%)   | 78 %  | 400  |
| Grain | Viking Czekoladowy ciemny | 0.3 kg (4.3%)  | 67 %  | 900  |
| Grain | Viking Barwiący           | 0.3 kg (4.3%)  | 65 %  | 1400 |
| Grain | płatki jęczmienne         | 0.25 kg (3.6%) | 60 %  | 4    |

## Hops

| Use for   | Name        | Amount | Time   | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil      | Magnat      | 50 g   | 60 min | 12.4 %     |
| Whirlpool | Książęcy    | 50 g   | 0 min  | 7.2 %      |
| Whirlpool | Citra       | 50 g   | 0 min  | 13 %       |
| Whirlpool | Amora Preta | 50 g   | 0 min  | 7.4 %      |
| Whirlpool | Vermelho    | 50 g   | 0 min  | 9.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Whirpool w temperaturze 75C przez pół godziny  
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