Black IPA 25L V3.0

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **61**
- SRM **30.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(57.1%)*	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg *(11.4%)*	80 %	20
Grain	Weyermann pszeniczny jasny	1 kg *(11.4%)*	80 %	6
Grain	Wheat, Flaked	0.5 kg *(5.7%)*	77 %	4
Grain	Strzegom Karmel 150	0.25 kg *(2.9%)*	75 %	150
Grain	Strzegom Czekoladowy jasny	0.25 kg *(2.9%)*	68 %	400
Grain	Weyermann - Chocolate Wheat	0.5 kg *(5.7%)*	74 %	788
Grain	Carafa II	0.25 kg *(2.9%)*	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	30 min	12 %
Boil	Cascade	50 g	15 min	6 %

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

Boil	Willamette	50 g	15 min	5 %
Aroma (end of boil)	Willamette	50 g	5 min	5 %
Aroma (end of boil)	Mosaic	50 g	5 min	11.6 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

Yeasts

Name	**Type**	**Form**	**Amount**	**Laboratory**
Safale US-05	Ale	Dry	23 g	Fermentis