

#022 Black IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **63**
- SRM **27.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **20 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (83.1%)	80 %	5
Grain	Platki owsiane	0.33 kg (7.8%)	85 %	3
Grain	Weyermann - Chocolate Wheat	0.17 kg (4%)	74 %	788
Grain	Weyermann - Chocolate Rye	0.13 kg (3.1%)	20 %	493
Grain	Weyermann - Carafa II	0.08 kg (1.9%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12.5 g	60 min	13.2 %
Boil	Citra	8.5 g	10 min	12 %
Aroma (end of boil)	Mosaic	16.5 g	10 min	10 %
Whirlpool	Simcoe	30 g	12 min	13.2 %
Whirlpool	Citra	16.5 g	12 min	12 %
Dry Hop	Simcoe	35 g	3 day(s)	13.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min