

## #067 Session Black IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **61**
- SRM **32.7**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.5 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.7 kg (83.6%)	81 %	5
Grain	Weyermann - Carafa III Special	0.5 kg (8.9%)	70 %	1400
Sugar	cukier	0.22 kg (3.9%)	100 %	---
Grain	Platki owsiane	0.2 kg (3.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	70 min	8.4 %
Boil	Simcoe	10 g	30 min	12.5 %
Boil	Chinook	10 g	20 min	8.4 %
Aroma (end of boil)	Simcoe	50 g	10 min	12.5 %
Aroma (end of boil)	Chinook	50 g	10 min	8.4 %
Dry Hop	Simcoe	90 g	3 day(s)	12.5 %
Dry Hop	Idaho 7	100 g	3 day(s)	14.1 %
Dry Hop	Chinook	28.5 g	3 day(s)	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	22 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min