

1% black ipa dzika

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **36**
- SRM **14.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **6.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.1 liter(s)**
- Total mash volume **2.8 liter(s)**

Steps

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

Mash step by step

- Heat up **2.1 liter(s)** of strike water to **87.5C**
- Add grains
- Keep mash **60 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **6.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	0.45 kg (63.4%)	80.5 %	2
Grain	Weyermann - Carapils	0.1 kg (14.1%)	78 %	4
Grain	Pszeniczny	0.05 kg (7%)	85 %	4
Grain	płatki jęczmienne	0.04 kg (5.6%)	60 %	4
Grain	Carafa III	0.05 kg (7%)	70 %	1034
Sugar	cukier brązowy	0.02 kg (2.8%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	1 g	60 min	10 %
Boil	Centennial	1 g	30 min	10.5 %
Boil	Citra	1 g	30 min	12 %
Boil	Citra	1.5 g	15 min	12 %
Boil	Centennial	1.5 g	15 min	10.5 %
Whirlpool	Citra	3 g	30 min	12 %
Whirlpool	Centennial	3 g	30 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	3 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Fining	WPC Waniliowe	100 g	Secondary	1 day(s)
Fining	Laktoza	100 g	Secondary	1 day(s)
Fining	Kreatyna	100 g	Secondary	1 day(s)

Notes

- Dodatki na cichej na próbie
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