

#137 Black IPA Single Hop

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **34.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt | 4.8 kg (75%) | 80 % | 7 |
| Grain | Płatki pszeniczne | 0.5 kg (7.8%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.5 kg (7.8%) | 60 % | 4 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.1%) | 68 % | 601 |
| Grain | Carafa III | 0.4 kg (6.3%) | 70 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Eclipse | 100 g | 11 min | 17.5 % |
| Dry Hop | Eclipse | 150 g | 5 day(s) | 17.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |

Notes

- Piwo zajęło 1 miejsce na Mistrzostwach Polski 2023.

Fermentacja pod ciśnieniem ~8psi. Temperatura fermentacji, start w 19st jeden dzień, potem pokojowa 20,5

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

stopnia przez całą fermentacje.
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