

#24 Black Quaratine IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **27.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **49 liter(s)**
- Trub loss **5 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **63 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **45.6 liter(s)**
- Total mash volume **57 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **45.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **63 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 10.4 kg (91.2%) | 80 % | 5 |
| Grain | Strzegom Barwiący | 0.4 kg (3.5%) | 70 % | 1300 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (2.6%) | 70 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (2.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 50 g | 50 min | 8.5 % |
| Aroma (end of boil) | Chinook | 50 g | 20 min | 8.5 % |
| Aroma (end of boil) | Cascade | 40 g | 10 min | 5.5 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |

fermentor 1 - pierwszy dzień - do biotransformacji

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 480 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 12 g | Boil | 10 min |