

## #64 Black IPA - "Bravo Six, Going Dark"

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **25.5**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **62.3 liter(s)**
- Total mash volume **74.7 liter(s)**

### Steps

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

### Mash step by step

- Heat up **62.3 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt        | 10 kg (80.3%)   | 80 %  | 5    |
| Grain | Płatki żytnie               | 0.726 kg (5.8%) | 60 %  | 3    |
| Grain | Weyermann - Caraamber       | 0.454 kg (3.6%) | 75 %  | 65   |
| Grain | Strzegom Karmel 150         | 0.454 kg (3.6%) | 75 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.454 kg (3.6%) | 68 %  | 1200 |
| Grain | Weyermann - Carafa III      | 0.363 kg (2.9%) | 70 %  | 1024 |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 17 g   | 60 min | 15.5 %     |
| Boil                | Centennial             | 40 g   | 35 min | 10.5 %     |
| Boil                | Centennial             | 30 g   | 25 min | 10.5 %     |
| Aroma (end of boil) | Centennial             | 30 g   | 0 min  | 10.5 %     |
| Aroma (end of boil) | Cascade                | 60 g   | 0 min  | 6 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |     |      |     |
|-------|-----|-----|------|-----|
| US-05 | Ale | Dry | 33 g | --- |
|-------|-----|-----|------|-----|

### Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | Wirflock | 2 g    | Boil    | 10 min |

### Notes

- Recepta:  
<https://www.clawhammersupply.com/blogs/moonshine-still-blog/how-to-brew-a-black-ipa-homebrew-beer-recipe>

*May 19, 2022, 12:15 PM*

- 20.05.2022 - warzenie  
50L - wody do zacierania  
10L - wody do wyładzania  
pomiar OG w temp 68°C - 1.057  
Po chłodzeniu 1.061 OG  
Wychodzone do 18°C  
wyszło 47L  
*May 20, 2022, 10:24 PM*
- 3.06.2022 FG 1.014 złane do butelek  
*Jun 3, 2022, 11:02 PM*