

# BLAC IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **74**
- SRM **28.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (31.1%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (38.8%)	79 %	10
Grain	COOKIE	1 kg (19.4%)	75 %	40
Grain	Strzegom Karmel 400	0.25 kg (4.9%)	75 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	40 g	60 min	14.3 %
Boil	Cascade	10 g	30 min	5.8 %
Boil	Amarillo	10 g	30 min	7.3 %
Boil	Cascade	15 g	5 min	5.8 %
Boil	Amarillo	15 g	5 min	7.3 %
Dry Hop	Cascade	25 g	5 day(s)	5.8 %
Dry Hop	Amarillo	25 g	5 day(s)	7.3 %