

# Black IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **35.2**
- 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 **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (85.1%)	79 %	6
Grain	Strzegom Pszeniczny	0.35 kg (5%)	81 %	6
Grain	Carafa III	0.7 kg (9.9%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	30 g	60 min	10.3 %
Aroma (end of boil)	Falconer's Flight	40 g	15 min	10.3 %
Whirlpool	Falconer's Flight	100 g	5 min	10.3 %
Dry Hop	Falconer's Flight	80 g	7 day(s)	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis