

# Black IPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **58**
- SRM **30.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **61 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **68.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **65.7 liter(s)**
- Total mash volume **87.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **65.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **68.4 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount          | Yield | EBC  |
|-------|------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt         | 19.2 kg (85.3%) | 80 %  | 5    |
| Grain | Weyermann Caramunich 3       | 1.5 kg (6.7%)   | 76 %  | 150  |
| Grain | Briess - Midnight Wheat Malt | 1.2 kg (5.3%)   | 55 %  | 1084 |
| Sugar | Glukoza                      | 0.6 kg (2.7%)   | 100 % | ---  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Magnum     | 60 g   | 60 min   | 13.5 %     |
| Boil    | Chinook    | 75 g   | 20 min   | 13 %       |
| Boil    | Centennial | 45 g   | 20 min   | 10.5 %     |
| Boil    | Centennial | 120 g  | 5 min    | 10.5 %     |
| Dry Hop | Centennial | 90 g   | 7 day(s) | 10.5 %     |
| Dry Hop | Citra      | 90 g   | 7 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Wheast 1056 | Ale  | Liquid | 250 ml | ---        |

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Other | Glukoza | 0.6 g  | Boil    | 60 min |

### Notes

- drożdży 1056 nawet 4 paczki  
lub US05  
Fermentacja w 19-20°C  
*Apr 9, 2019, 9:58 PM*