

Black IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **24.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (70.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.6 kg (14.2%) | 85 % | 4 |
| Grain | Płatki orkiszowe | 0.3 kg (7.1%) | 80 % | 4 |
| Grain | Carafa II | 0.34 kg (8%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Mosaic | 30 g | 10 min | 10 % |
| Whirlpool | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Dry Hop | Nelson Sauvin | 60 g | 2 day(s) | 11 % |