

# Black IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **43.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (67.3%)	82 %	4
Liquid Extract	WES ekstrakt słodowy ciemny	1.2 kg (23.1%)	80 %	700
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook CP	30 g	40 min	13.7 %
Boil	Centennial	20 g	15 min	10.5 %
Dry Hop	Mosaic	75 g	2 day(s)	12.3 %
Dry Hop	Citra	75 g	2 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

## Notes

- Woda RO:kran 1:1  
zacieranie: 14.5 L  
wysładzanie 9.7L z dodatkiem 3ml kwasu mlekowego

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