

Black IPA 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **85**
- SRM **19.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Caramel/Crystal Malt - 10L | 0.17 kg (6.7%) | 75 % | 20 |
| Grain | Pale Malt (2 Row) US | 2 kg (78.4%) | 79 % | 4 |
| Grain | carafa special II | 0.13 kg (5.1%) | 75 % | 1150 |
| Sugar | cukier brazowy | 0.25 kg (9.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Willamette | 15 g | 15 min | 5 % |
| Boil | Cascade | 15 g | 45 min | 6 % |
| Boil | Cascade | 15 g | 1 min | 6 % |
| Boil | Equinox | 10 g | 60 min | 13.1 % |
| Boil | Equinox | 5 g | 1 min | 13.1 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |
| Dry Hop | Equinox | 30 g | 4 day(s) | 13.1 % |
| Dry Hop | Willamette | 30 g | 4 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|-------|-----------|
| Safale US-05 | Ale | Dry | 5.5 g | Fermentis |
|--------------|-----|-----|-------|-----------|

Notes

- Zacieranie:
Zacieramy jedynie jasne słydy. Suchą Carafe II dodajemy po zatarciu, do wystadzenia.
Feb 13, 2019, 10:11 PM
- Gotowanie:
Cukier dodajemy w ostatniej minucie.
Feb 13, 2019, 10:11 PM
- Ferm. burz. 7 dni w temp. 18-20 C.
Ferm. cicha 10 dni w temp. 14-16 C, na ostatnie 4 dni chmiel.
Refermentacja 14 dni w temp. 19-21 C.
Feb 13, 2019, 10:18 PM