

# Black IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **44.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (64.9%)	80 %	5
Grain	Pszeniczny	0.58 kg (8.4%)	85 %	4
Grain	Caraaroma	1 kg (14.4%)	78 %	400
Grain	Viking Czekoladowy ciemny	0.3 kg (4.3%)	67 %	900
Grain	Viking Barwiący	0.3 kg (4.3%)	65 %	1400
Grain	płatki jęczmienne	0.25 kg (3.6%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	12.4 %
Whirlpool	Książęcy	50 g	0 min	7.2 %
Whirlpool	Citra	50 g	0 min	13 %
Whirlpool	Amora Preta	50 g	0 min	7.4 %
Whirlpool	Vermelho	50 g	0 min	9.1 %

## Yeasts

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

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Whirpool w temperaturze 75C przez pół godziny  
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