

BLACK IPA 2019 konkurs

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **64**
- SRM **28.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (78.3%) | 80 % | 5 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (8.7%) | 75 % | 5 |
| Grain | płatki jęczmienne | 0.25 kg (4.3%) | 60 % | 4 |
| Grain | Carafa III | 0.3 kg (5.2%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.2 kg (3.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 100 g | 15 min | 13.2 % |
| Dry Hop | Mosaic | 100 g | 5 day(s) | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 2 g | Mash | 70 min |