

black ipa

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **57**
- SRM **29.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.35 kg (60.6%)	80 %	5
Grain	Strzegom Wiedeński	0.6 kg (15.5%)	79 %	10
Grain	płatki jęczmienne	0.4 kg (10.3%)	60 %	4
Grain	Pszeniczny	0.2 kg (5.2%)	85 %	4
Grain	Carafa III	0.17 kg (4.4%)	70 %	1034
Grain	Carafa	0.16 kg (4.1%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.3 %
Boil	Mosaic	10 g	15 min	11.6 %
Boil	Ekuanot	10 g	15 min	13.6 %
Whirlpool	Mosaic	12 g	15 min	11.6 %
Whirlpool	Amarillo	12 g	15 min	8.5 %
Whirlpool	Ekuanot	12 g	15 min	13.6 %
Dry Hop	Mosaic	30 g	3 day(s)	11.6 %
Dry Hop	Amarillo	20 g	3 day(s)	8.5 %

Dry Hop	Galaxy	20 g	3 day(s)	15 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	120 ml	White Labs

Notes

- 36g chmielu na whirlpool 15min po schłodzeniu brzezki do 75 stopni.

Po chmieleniu na zimno crash cold 2 dni na balkonie, 2-5 stopni.

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