

## Black IPA 6.0

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **26.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (60%)	81 %	4
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	60 %	3
Grain	Carafa III	0.2 kg (6.7%)	70 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	60 min	10.6 %