

# black ipa

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **36**
- SRM **24.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa II	0.5 kg (6.7%)	70 %	837
Grain	Pale Malt (2 Row) UK	6 kg (80%)	78 %	6
Grain	Pszeniczny	1 kg (13.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	50 min	11 %
Whirlpool	Mosaic	45 g	0 min	10 %
Whirlpool	Citra	45 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us -04	Ale	Dry	11 g	---