

# Black IPA II

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **74**
- SRM **26.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (81.5%)	80 %	5
Grain	Strzegom Wiedeński	0.7 kg (7.6%)	79 %	10
Grain	Carahell	0.5 kg (5.4%)	77 %	26
Grain	Weyermann - Carafa III Special	0.35 kg (3.8%)	70 %	1300
Grain	Weyermann - Carafa II Special	0.15 kg (1.6%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	75 g	60 min	14.5 %
Aroma (end of boil)	Citra	125 g	0 min	12 %
Dry Hop	Citra	125 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Notes

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

- Chmiel na aromat dodany po schłodzeniu brzeczki do 75 stopni i przetrzymany przez 20 minut (sekcja "Aromat (koniec gotowania)").  
*Apr 29, 2019, 4:05 PM*