

# Black IPA Ósmy Poziom

- Gravity **18 BLG**
- ABV ---
- IBU **59**
- SRM **36.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 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 **69 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt                   | 6 kg (79.9%)   | 80 %  | 5    |
| Grain | Weyermann - Carafa III Special         | 0.5 kg (6.7%)  | 70 %  | 1400 |
| Grain | Fawcett - Crystal Wheat                | 0.5 kg (6.7%)  | 70 %  | 90   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.51 kg (6.8%) | 80 %  | 20   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Zeus     | 30 g   | 60 min   | 14.4 %     |
| Boil    | Citra    | 30 g   | 15 min   | 12.3 %     |
| Boil    | Amarillo | 30 g   | 5 min    | 9.5 %      |
| Dry Hop | Simcoe   | 50 g   | 4 day(s) | 11.5 %     |
| Dry Hop | Citra    | 50 g   | 4 day(s) | 12 %       |

## Yeasts

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