

## Black IPA (Scooby)

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **72**
- SRM **32.4**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.7 kg (81%)	81 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.7%)	75 %	150
Grain	Weyermann - Dehusked Carafa II	0.5 kg (8.6%)	70 %	1150
Grain	Abbey Malt Weyermann	0.25 kg (4.3%)	75 %	45
Sugar	Cukier	0.25 kg (4.3%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13 %
Boil	Cascade	25 g	45 min	7.1 %
Boil	Fuggles	25 g	15 min	6.1 %
Whirlpool	Cascade	25 g	30 min	7.1 %
Dry Hop	Cascade	50 g	3 day(s)	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis