

## Black IPA SH - Mosaic

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **22.5**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (91.7%)	81 %	4
Grain	Carafa III special	0.3 kg (5%)	70 %	1034
Grain	caragold	0.2 kg (3.3%)	78 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
FWH				
Boil	Mosaic	40 g	10 min	10 %
Aroma (end of boil)	Mosaic	80 g	0 min	10 %
w 75°C 20min				
Dry Hop	Mosaic	150 g	4 day(s)	10 %

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	3 g	Boil	15 min
Other	pożywka	2 g	Boil	0 min

### Notes

- Oparte na przepisie Ireneusza Misiaka (nagroda WKPD):  
<https://wkpd.waw.pl/black-ipa-sh-3-miejsce-3675-pkt-ireneusz-misiak/>  
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