

## Black IPA sm

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **55**
- SRM **68.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **7 %**
- Size with trub loss **7.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **9.3 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **7.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **9.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (79.1%)	80 %	5
Grain	Carafa III	0.18 kg (7.1%)	70 %	1034
Grain	Barwiący viki	0.35 kg (13.8%)	55 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	17.5 g	30 min	13.2 %
Whirlpool	Centennial	17.5 g	5 min	10.5 %
Dry Hop	Azacca	35 g	4 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.5 g	Fermentis