

## Black IPA sm 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **60.8**
- 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 **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **4.1 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	2.1 kg (81.1%)	80 %	5
Grain	Carafa III	0.32 kg (12.4%)	70 %	1034
Grain	Barwiący viki	0.17 kg (6.6%)	55 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	simcoe	15 g	20 min	10.5 %
Boil	azacca	15 g	7 min	13.2 %
Dry Hop	Simcoe	17 g	4 day(s)	13.2 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

### Yeasts

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