

# Black IPA VI

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **53.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	1.9 kg (55.9%)	80 %	6
Grain	Weyermann - Monachijski II	1 kg (29.4%)	80 %	28
Grain	Weyermann - Carafa Special III	0.5 kg (14.7%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Simcoe	20 g	60 min	13.3 %
Boil	USA Chinook	40 g	5 min	12.8 %
Boil	USA Chinook	20 g	0 min	12.8 %
Dry Hop	USA Simcoe	10 g	3 day(s)	13.3 %
Dry Hop	USA Chinook	10 g	3 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 IV	Ale	Slant	50 ml	---