

Black Lodge IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **89**
- SRM **27.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Simpsons - Golden Promise | 4.5 kg (85.7%) | 81 % | 4 |
| Grain | Caramel/Crystal Malt - 30L | 0.25 kg (4.8%) | 75 % | 59 |
| Grain | Chocolate Malt (UK) | 0.3 kg (5.7%) | 73 % | 887 |
| Grain | Carafa III | 0.2 kg (3.8%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Phoenix | 35 g | 60 min | 11 % |
| Boil | Fuggles | 45 g | 60 min | 4.5 % |
| Boil | Apollo | 15 g | 20 min | 17 % |
| Boil | Belma | 15 g | 20 min | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |