

## Dark IPA #11

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- Gravity **14.5 BLG**
- ABV ---
- IBU **21**
- SRM **11.3**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **22 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (20.5%)	79 %	22
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4
Grain	cara	0.23 kg (3.1%)	81 %	30
Grain	Black (Patent) Malt	0.1 kg (1.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	lubelski	20 g	30 min	3.5 %
Dry Hop	cascade	50 g	7 day(s)	7.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	---