

POLISH BLACK IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **69**
- SRM **29.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|------|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (83.3%) | 81 % | 4 |
| Grain | Weyermann - Wheat Malt | 0.25 kg (4.2%) | 81 % | 4 |
| Grain | Weyermann - Oat Malt | 0.25 kg (4.2%) | 81 % | 4 |
| Grain | Carafa Special II | 0.25 kg (4.2%) | 70 % | 1050 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (4.2%) | 74 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Zibi | 50 g | 60 min | 11 % |
| Boil | Amore Preta | 50 g | 5 min | 9 % |
| Boil | Zibi | 50 g | 1 min | 11 % |
| Boil | Amore Preta | 50 g | 1 min | 9 % |
| Boil | Książęcy | 50 g | 1 min | 7 % |
| Whirlpool | Zibi | 50 g | 0 min | 11 % |
| Whirlpool | Amore Preta | 50 g | 0 min | 9 % |

| | | | | |
|-----------|-------------|------|----------|------|
| Whirlpool | Książęcy | 50 g | 0 min | 7 % |
| Dry Hop | Zibi | 50 g | 2 day(s) | 11 % |
| Dry Hop | Amore Preta | 50 g | 2 day(s) | 9 % |
| Dry Hop | Książęcy | 50 g | 2 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 350 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|----------|--------|
| Fining | Whirlflock T | 1 g | Boil | 5 min |
| Water Agent | Gips Piwowarski | 4 g | Mash | 60 min |
| Water Agent | Witamina C | 4 g | Bottling | --- |