

Wilk Session Black IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **60**
- SRM **25.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **67 C**, Time **10 min**
- Temp **75.6 C**, Time **10 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **75.6C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (65.9%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (4.4%) | 75 % | 20 |
| Grain | Płatki pszeniczne | 0.15 kg (3.3%) | 85 % | 3 |
| Grain | Strzegom Barwiący | 0.4 kg (8.8%) | 68 % | 1300 |
| Grain | Rice, Flaked | 0.4 kg (8.8%) | 70 % | 2 |
| Grain | Rye, Flaked | 0.4 kg (8.8%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Columbus | 17.5 g | 60 min | 15.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |
| Boil | Columbus | 17.5 g | 30 min | 15.5 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| FM53 Voss kveik | Ale | Liquid | 700 ml | --- |