

Black IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **30.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **75C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (47.6%)	80 %	8
Grain	Monachijski	0.5 kg (15.9%)	80 %	16
Grain	Słód owsiany Fawcett	0.4 kg (12.7%)	61 %	7
Grain	Caramel/Crystal Malt - 40L	0.25 kg (7.9%)	74 %	300
Grain	Czekoladowy	0.15 kg (4.8%)	60 %	1000
Grain	Płatki owsiane	0.1 kg (3.2%)	60 %	3
Grain	Simpsons - Coffee Malt	0.15 kg (4.8%)	74 %	296
Sugar	Cukier biały	0.1 kg (3.2%)	92 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	10 g	60 min	3.5 %
Aroma (end of boil)	Simcoe	10 g	20 min	13.2 %
Aroma (end of boil)	Sybillia	5 g	15 min	3.5 %
Aroma (end of boil)	Simcoe	15 g	10 min	13.2 %
Dry Hop	Nelson Sauvín	30 g	7 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis