

## Black IPA 25L V2.0

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **73**
- SRM **30**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (57.1%)   | 80 %  | 5   |
| Grain | Weyermann - Pilsner Malt    | 1 kg (11.4%)   | 81 %  | 5   |
| Grain | Wheat, Flaked               | 1 kg (11.4%)   | 77 %  | 4   |
| Grain | Strzegom Karmel 150         | 0.25 kg (2.9%) | 75 %  | 150 |
| Grain | Strzegom Czekoladowy jasny  | 0.25 kg (2.9%) | 68 %  | 400 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (5.7%)  | 74 %  | 788 |
| Grain | Carafa II                   | 0.25 kg (2.9%) | 70 %  | 812 |
| Grain | Oats, Malted                | 0.5 kg (5.7%)  | 80 %  | 2   |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Citra  | 60 g   | 45 min | 12.6 %     |
| Boil                | Citra  | 30 g   | 5 min  | 12.6 %     |
| Boil                | Mosaic | 30 g   | 5 min  | 11.6 %     |
| Aroma (end of boil) | Citra  | 30 g   | 5 min  | 12.6 %     |

|                     |         |       |          |        |
|---------------------|---------|-------|----------|--------|
| Aroma (end of boil) | Mosaic  | 60 g  | 5 min    | 11.6 % |
| Dry Hop             | Cascade | 100 g | 3 day(s) | 6 %    |
| Dry Hop             | Strata  | 100 g | 3 day(s) | 13.6 % |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |