Black Ipa Single Hop v2 Mosaic

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **31.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.57 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg *(7.1%)*	60 %	3
Grain	Viking Pale Ale malt	4 kg *(57.1%)*	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg *(21.4%)*	79 %	22
Po pierwszej przerwie dodac reszte ciemnych				
Grain	Strzegom Karmel 600	0.5 kg *(7.1%)*	75 %	150
Grain	Weyermann - Carafa III	0.5 kg *(7.1%)*	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	10 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	8 g	Mangrove Jack's

Notes

- https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-monachijski-ciemny-1kg-bestmalz
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