

## 139 Black AIPA

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **29**
- SRM **19**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **31.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (86.7%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (6.7%)	79 %	10
Grain	Bestmalz Carmel Pils	0.2 kg (2.7%)	75 %	5
Grain	Carafa® Special Weyermann	0.3 kg (4%)	1 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.1 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Citra	20 g	1 min	13.7 %