

## Black AIPA

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **29.7**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale        | 4.6 kg (83.6%) | 79 %  | 6   |
| Grain | Strzegom Czekoladowy 400 | 0.4 kg (7.3%)  | 68 %  | 400 |
| Grain | Chocolate Malt (US)      | 0.3 kg (5.5%)  | 60 %  | 690 |
| Grain | Carafa II                | 0.2 kg (3.6%)  | 70 %  | 812 |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Bravo   | 25 g   | 60 min   | 15.5 %     |
| Boil    | Dr Rudi | 25 g   | 20 min   | 11.8 %     |
| Boil    | Cascade | 15 g   | 15 min   | 6 %        |
| Boil    | Cascade | 15 g   | 5 min    | 6 %        |
| Boil    | Cascade | 16 g   | 1 min    | 6 %        |
| Dry Hop | Cascade | 30 g   | 7 day(s) | 6 %        |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale  | Slant | 150 ml | Fermentis  |