

## Black DIPA Returns

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **92**
- SRM **36.9**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.3 kg (4.1%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (8.1%)	73 %	120
Grain	Weyermann - Carafa II	0.8 kg (10.8%)	70 %	837
Grain	Viking Pale Ale malt	5.7 kg (77%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis