

# Black Hot Ipa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **42**
- SRM **19.2**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (64%)	80 %	4
Grain	Pszeniczny	2 kg (32%)	85 %	4
Grain	Carafa III	0.25 kg (4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	20 g	15 min	9.4 %
Dry Hop	Centennial	80 g	3 day(s)	9.4 %
Boil	lunga	50 g	30 min	9.6 %
Dry Hop	Mosaic	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oyl 091	Ale	Liquid	500 ml	Fermentis