

# Black IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **82**
- SRM **28.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (25.2%)	80 %	5
Grain	Weyermann - Carapils	0.75 kg (12.6%)	78 %	4
Grain	Strzegom Pilznieński	1.5 kg (25.2%)	80 %	4
Grain	Weyermann - Carafa II	0.45 kg (7.6%)	70 %	837
Grain	Strzegom Monachijski typ I	1.5 kg (25.2%)	79 %	16
Grain	Płatki pszeniczne	0.25 kg (4.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Mosaic	75 g	15 min	10 %
Dry Hop	Centennial	75 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-04	Ale	Dry	11 g	Fermentis