

# Black IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **25.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.2 kg (64.7%)	80 %	7
Grain	Strzegom Wiedeński	0.5 kg (14.7%)	79 %	10
Grain	Pszeniczny	0.5 kg (14.7%)	85 %	4
Grain	Weyermann - Carafa III	0.2 kg (5.9%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	13.6 %
Boil	Galaxy	20 g	10 min	13.6 %
Boil	Galaxy	15 g	5 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	7 g	---