

# Black IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **66**
- SRM **35.8**
- 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 **12 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **35.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (62%)	80 %	5
Grain	Pszeniczny	0.56 kg (7.7%)	85 %	4
Grain	Castlemalting - Cara Clair	0.5 kg (6.9%)	78 %	4
Grain	Vienna Malt	0.3 kg (4.1%)	78 %	8
Grain	Barley, Flaked	0.3 kg (4.1%)	70 %	4
Grain	Weyermann - Dehusked Carafa II	0.25 kg (3.4%)	70 %	837
Grain	Weyermann - Dehusked Carafa III	0.25 kg (3.4%)	70 %	1024
Sugar	Cukier biały	0.1 kg (1.4%)	100 %	1
Grain	Roasted Barley	0.5 kg (6.9%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Enigma	20 g	7 day(s)	17 %
Dry Hop	Topaz	20 g	7 day(s)	20.2 %
Dry Hop	Enigma	30 g	3 day(s)	17 %
Dry Hop	Topaz	30 g	3 day(s)	20.2 %
Aroma (end of boil)	Enigma	20 g	0 min	17 %
Aroma (end of boil)	Topaz	20 g	0 min	20.2 %
Boil	Enigma	15 g	15 min	17 %
Boil	Topaz	15 g	15 min	20.2 %
Boil	Enigma	10 g	30 min	17 %
Boil	Topaz	10 g	30 min	20.2 %
Boil	Enigma	5 g	50 min	17 %
Boil	Topaz	5 g	50 min	20.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	666 ml	Mangrove Jack's