

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 |