

# Black IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **57**
- SRM **29.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (87.9%)	80 %	5
Grain	Carabody	0.6 kg (6.6%)	80 %	8
Grain	Carafa III	0.5 kg (5.5%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	11.7 %
Aroma (end of boil)	Sabro	40 g	0 min	14.9 %
Aroma (end of boil)	Citra	30 g	0 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	500 ml	---