

# Black IPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **58**
- SRM **23**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.6 kg (27.4%)	90 %	7
Grain	Płatki owsiane	1 kg (17.1%)	80 %	3
Grain	Żytni	1.2 kg (20.5%)	85 %	8
Grain	Maris Otter Crisp	1.6 kg (27.4%)	83 %	6
Grain	Jęczmień palony	0.2 kg (3.4%)	55 %	985
Grain	Weyermann - Chocolate Rye	0.25 kg (4.3%)	20 %	493

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	25 g	45 min	16.3 %
Boil	Superdelic	30 g	10 min	10 %
Boil	Superdelic	30 g	0 min	10 %
Boil	Vic Secret	20 g	10 min	16.3 %