

Black IPA 22L

- Gravity **15.3 BLG**
- ABV ---
- IBU **66**
- SRM **40**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (47.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 2.3 kg (36.5%) | 79 % | 22 |
| Grain | Caramunich Malt | 0.4 kg (6.3%) | 71.7 % | 110 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (4.8%) | 68 % | 1202 |
| Grain | Strzegom Barwiący | 0.3 kg (4.8%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Mosaic | 30 g | 30 min | 10 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 13.5 % |