

## Black IPA \ CDA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **64**
- SRM **46.9**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (71.1%)	85 %	7
Grain	Jęczmień palony	0.33 kg (4.7%)	55 %	1400
Grain	Carafa II	0.5 kg (7.1%)	70 %	600
Grain	Żytni	0.4 kg (5.7%)	85 %	8
Grain	Strzegom Karmel 600	0.1 kg (1.4%)	68 %	601
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.8%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Equinox	30 g	5 day(s)	13.1 %
Dry Hop	Citra	20 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	200 ml	Mangrove Jack's