

Black ipa pazdz

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **29.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (41.1%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.5 kg (20.5%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (6.8%) | 68 % | 400 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (9.6%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (5.5%) | 60 % | 3 |
| Grain | Jęczmień niesłodowany | 0.4 kg (5.5%) | 75 % | 2 |
| Grain | Strzegom Barwiący | 0.3 kg (4.1%) | 68 % | 1300 |
| Grain | Strzegom Wiedeński | 0.5 kg (6.8%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Chinook | 20 g | 60 min | 8 % |
| Boil | Cascade PL | 30 g | 10 min | 5.2 % |
| Aroma (end of boil) | Chinook | 20 g | 2 min | 8 % |
| Aroma (end of boil) | Tradition | 30 g | 2 min | 5.5 % |
| Aroma (end of boil) | Cascade PL | 20 g | 2 min | 5.2 % |