

Blackipakpd

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **88**
- SRM **43.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (65.9%) | 75 % | 5 |
| Grain | Jęczmień niesłodowany | 0.4 kg (8.8%) | 75 % | 2 |
| Grain | Jęczmień palony | 0.5 kg (11%) | 55 % | 985 |
| Grain | Żytni | 0.2 kg (4.4%) | 85 % | 8 |
| Grain | Caraaroma | 0.05 kg (1.1%) | 78 % | 400 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (6.6%) | 79 % | 22 |
| Grain | Carafa | 0.1 kg (2.2%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Simcoe | 50 g | 40 min | 13.2 % |
| Whirlpool | Simcoe | 50 g | --- | 13.2 % |
| Dry Hop | Cascade | 100 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP518 - Opshaug Kveik Ale | Ale | Slant | 150 ml | White Labs |