

## BLM IPA/Stout

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **69**
- SRM **46.6**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt             | 6 kg (80%)    | 80 %  | 5    |
| Grain | Carafa III                       | 0.5 kg (6.7%) | 70 %  | 1034 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6.7%) | 73 %  | 120  |
| Grain | Jęczmień palony                  | 0.5 kg (6.7%) | 55 %  | 985  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Fuggles | 100 g  | 60 min   | 4.5 %      |
| Aroma (end of boil) | Citra   | 72 g   | 10 min   | 12 %       |
| Dry Hop             | Mosaic  | 100 g  | 5 day(s) | 10 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g   | Boil    | 60 min |