

# czorno Ipa220

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **33.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (78.7%)	80 %	4
Grain	Karmelowy żytni Strzegom	0.2 kg (2.2%)	75 %	150
Grain	Carafa II	0.5 kg (5.6%)	1 %	1034
Grain	Biscuit Malt	0.4 kg (4.5%)	79 %	45
Sugar	Brown Sugar, Dark	0.5 kg (5.6%)	100 %	99
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.4%)	1 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	20 min	13 %
Boil	Chinook	15 g	1 min	13 %
Boil	Cascade	15 g	20 min	6 %
Boil	Cascade	15 g	1 min	6 %
Boil	Simcoe	15 g	1 min	13.2 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Chinook	40 g	60 min	13 %
Whirlpool	Chinook	20 g	---	13 %
Whirlpool	Cascade	20 g	---	6 %
Whirlpool	Simcoe	20 g	---	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min