

# Czorny Czort

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **70**
- SRM **29.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (69.1%)	80 %	5
Grain	Cara-Pils/Dextrine	0.36 kg (8.9%)	72 %	4
Grain	Pszeniczny	0.36 kg (8.9%)	85 %	4
Grain	Carafa III	0.28 kg (6.9%)	70 %	1034
Sugar	cukier trzcinowy demerara	0.25 kg (6.2%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	30 min	14.2 %
Boil	Amarillo	10 g	10 min	10.1 %
Boil	Lotus	10 g	10 min	15.2 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %
Dry Hop	Lotus	40 g	3 day(s)	15.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	175 ml	---