

Extreme Black Ipa

- Gravity **20 BLG**
- ABV ---
- IBU **80**
- SRM **41.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **37.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (84.5%) | 85 % | 7 |
| Grain | Słód Caramunich Typ II Weyermann | 0.17 kg (2.1%) | 73 % | 120 |
| Grain | Caraaroma | 0.2 kg (2.4%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy jasny | 0.23 kg (2.8%) | 68 % | 400 |
| Grain | Weyermann - Carafa I | 0.37 kg (4.5%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.31 kg (3.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 40 g | 65 min | 8.8 % |
| Boil | Cascade | 25 g | 45 min | 6.8 % |
| Boil | Centennial | 50 g | 20 min | 9.7 % |
| Boil | Cascade | 25 g | 3 min | 6.8 % |
| Boil | Amarillo | 50 g | 1 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |