

imperial black ipa

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **81**
- SRM **39**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 4.5 kg (83.3%) | 80.5 % | 6 |
| Grain | Weyermann - Carafa II | 0.2 kg (3.7%) | 70 % | 837 |
| Grain | Czekoladowy | 0.3 kg (5.6%) | 60 % | 788 |
| Grain | Strzegom Karmel 300 | 0.4 kg (7.4%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|-----------|------------|
| Boil | Sabro | 20 g | 60 min | 15 % |
| Aroma (end of boil) | Kohatu | 40 g | 10 min | 7.8 % |
| Aroma (end of boil) | El Dorado | 20 g | 10 min | 15 % |
| Aroma (end of boil) | Bravo | 20 g | 10 min | 15.5 % |
| Dry Hop | Waimea | 40 g | 14 day(s) | 17 % |
| Dry Hop | Sabro | 20 g | 14 day(s) | 15 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|----------|------|
| Flavor | Kawa (cold brew | 2000 g | Bottling | --- |