

# INTROWERTYK

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- Gravity **16.2 BLG**
- ABV ---
- IBU **99**
- SRM **40**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Weyermann - Caraamber	0.5 kg (7.1%)	75 %	65
Grain	Carafa III	0.5 kg (7.1%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	14.7 %
Boil	Equinox	10 g	30 min	13.1 %
Boil	Chinook	20 g	15 min	13 %
Boil	Chinook	50 g	5 min	13 %
Dry Hop	Chinook	30 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---