

## Black IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **83**
- SRM **27.8**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 1 kg (26.3%)   | 80.5 % | 6   |
| Grain | Weyermann - Carapils      | 0.5 kg (13.2%) | 78 %   | 4   |
| Grain | BESTMALZ - Best Pilsen    | 1 kg (26.3%)   | 80.5 % | 4   |
| Grain | Weyermann - Carafa II     | 0.3 kg (7.9%)  | 70 %   | 837 |
| Grain | Munich Malt               | 1 kg (26.3%)   | 80 %   | 15  |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Iunga      | 20 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Mosaic     | 50 g   | 15 min   | 10 %       |
| Dry Hop             | Centennial | 50 g   | 2 day(s) | 10.5 %     |

### Yeasts

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