Black IPA 25.05.19

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **23.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(81.3%)*	80 %	4
Grain	Weyermann - Dehusked Carafa II	0.5 kg *(8.1%)*	70 %	837
Grain	Biscuit Malt	0.25 kg *(4.1%)*	79 %	45
Grain	Cara Gold Castlemalting	0.15 kg *(2.4%)*	78 %	120
Sugar	Brown Sugar, Light	0.25 kg *(4.1%)*	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	11.6 %
Boil	Citra	25 g	45 min	11.6 %
Boil	East Kent Goldings	30 g	15 min	4 %
Boil	Citra	25 g	10 min	11.6 %
Aroma (end of boil)	Citra	25 g	0 min	11.6 %
Dry Hop	Centennial	60 g	5 day(s)	9.4 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.