Black chocolate IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **72**
- SRM **57.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg *(7.7%)*	60 %	3
Grain	Monachijski	0.5 kg *(7.7%)*	80 %	16
Grain	Castle Pale Ale	3.5 kg *(53.8%)*	80 %	8
Grain	Chocolate Malt (UK)	1.5 kg *(23.1%)*	73 %	887
Grain	Black (Patent) Malt	0.5 kg *(7.7%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Amarillo	20 g	5 min	9.5 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Dry Hop	Lemon drop	50 g	3 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

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