

## Extreme Black Ipa

- Gravity **20 BLG**
- ABV ---
- IBU **80**
- SRM **41.6**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **37.3 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt        | 7 kg (84.5%)   | 85 %  | 7   |
| Grain | Słód Caramunich Typ II Weyermann | 0.17 kg (2.1%) | 73 %  | 120 |
| Grain | Caraaroma                        | 0.2 kg (2.4%)  | 78 %  | 400 |
| Grain | Strzegom Czekoladowy jasny       | 0.23 kg (2.8%) | 68 %  | 400 |
| Grain | Weyermann - Carafa I             | 0.37 kg (4.5%) | 70 %  | 690 |
| Grain | Jęczmień palony                  | 0.31 kg (3.7%) | 55 %  | 985 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka    | 40 g   | 65 min | 8.8 %      |
| Boil    | Cascade    | 25 g   | 45 min | 6.8 %      |
| Boil    | Centennial | 50 g   | 20 min | 9.7 %      |
| Boil    | Cascade    | 25 g   | 3 min  | 6.8 %      |
| Boil    | Amarillo   | 50 g   | 1 min  | 6.8 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |