

## Black NE IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **21.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (21.5%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 2.5 kg (53.8%) | 80 %  | 4   |
| Grain | Płatki pszeniczne    | 0.4 kg (8.6%)  | 85 %  | 3   |
| Grain | Pszeniczny           | 0.5 kg (10.8%) | 85 %  | 4   |
| Grain | Carafa II            | 0.25 kg (5.4%) | 70 %  | 812 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 20 g   | 15 min | 12 %       |

### Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale  | Liquid | 30 ml  | Yeast Bay  |