

#14 Black IPA (scooby base)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **25.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (82%) | 80 % | 4 |
| Grain | Weyermann - Carafa II | 0.5 kg (8.2%) | 70 % | 837 |
| Grain | Karmelowy Czerwony | 0.25 kg (4.1%) | 75 % | 59 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.6%) | 75 % | 150 |
| Sugar | Cukier brązowy | 0.25 kg (4.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Cascade | 25 g | 45 min | 6 % |
| Boil | Willamette | 25 g | 15 min | 5 % |
| Whirlpool | Cascade | 25 g | 0 min | 6 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6 % |

Yeasts

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

Notes

- Na bazie receptury scooby'iego z piwo.org.
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