

#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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