

## #2018.02 Black IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **53**
- SRM **25.4**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **34.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.2 kg (89.9%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.4 kg (5.8%)	68 %	286
Grain	Chocolate Malt (UK)	0.1 kg (1.4%)	1 %	887
Grain	Black (Patent) Malt	0.1 kg (1.4%)	1 %	1200
Grain	Black Barley (Roast Barley)	0.1 kg (1.4%)	1 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Dry Hop	Mosaic	40 g	4 day(s)	11.5 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z cytryny	10 g	Secondary	4 day(s)
Flavor	Trawa cytrynowa	10 g	Secondary	4 day(s)

### Notes

- Zest z 2 cytryn  
2x trawa cytrynowa (rozbita i posiekana, zdezynfekowana w wódce)  
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