

21.04

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **20.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (70.7%) | 80 % | 5 |
| Grain | Rahr - Red Wheat Malt | 0.5 kg (10.4%) | 85 % | 89 |
| Grain | płatki jęczmienne | 0.4 kg (8.3%) | 60 % | 4 |
| Grain | Strzegom Czekoladowy 400 | 0.51 kg (10.6%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Chinook | 30 g | 60 min | 10.6 % |
| Aroma (end of boil) | Chinook | 60 g | 5 min | 10.6 % |