

#25 Black IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **104**
- SRM **23.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **9.5 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (70%)	80 %	4
Grain	Płatki owsiane	0.42 kg (21%)	60 %	3
Grain	Carafa II	0.18 kg (9%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	30 g	10 min	12.3 %
Aroma (end of boil)	Mosaic	15 g	5 min	12.3 %
Whirlpool	Mosaic	20 g	20 min	12.3 %
Boil	Mosaic	15 g	30 min	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	10 g	---

Notes

- Carafa II: na ostatnie 15-20 min zacierania
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