

#8 Black IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **75**
- SRM **37**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 | Pilzneński | 3 kg (51.3%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (34.2%) | 85 % | 7 |
| Grain | Carahell | 0.1 kg (1.7%) | 77 % | 26 |
| Grain | Carafa II special | 0.5 kg (8.5%) | 70 % | 812 |
| Grain | Biscuit Malt | 0.25 kg (4.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Cascade | 25 g | 30 min | 6 % |
| Boil | Amarillo | 15 g | 30 min | 9.5 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Amarillo | 15 g | 10 min | 9.5 % |
| Boil | Cascade | 20 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Flavor | Cukier brązowy | 250 g | Boil | 5 min |