

# Black Double IPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **38**
- SRM **30.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **16.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.2 kg (4.3%)	80 %	16
Grain	Carafa III	0.2 kg (4.3%)	65 %	1034
Grain	Czekoladowy	0.2 kg (4.3%)	65 %	788
Grain	Thomas Fawcett Halcyon	3.5 kg (76.1%)	80.5 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (10.9%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	20 min	15.6 %
Whirlpool	Sorachi Ace	50 g	0 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis