

# Black IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **25.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale zero	4 kg (69.6%)	79 %	5
Grain	Viking Karmelowy 150 EBC	0.5 kg (8.7%)	75 %	150
Grain	Strzegom Żytmi	1 kg (17.4%)	75 %	40
Grain	Strzegom Barwiący	0.25 kg (4.3%)	65 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Aroma (end of boil)	Mosaic	30 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min