

# Black IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **26.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Pilzneński                      | 5 kg (85.5%)   | 81 %  | 4    |
| Grain | Weyermann - Dehusked Carafa III | 0.5 kg (8.5%)  | 70 %  | 1024 |
| Grain | Strzegom Karmel 150             | 0.15 kg (2.6%) | 75 %  | 150  |
| Grain | cookie                          | 0.2 kg (3.4%)  | 80 %  | ---  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 55 g   | 50 min | 11.6 %     |

## Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Danstar BRY-97 | Ale  | Slant | 150 ml | danstar    |