

Black IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **22.5**
- Style **Black 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (84.7%)	80 %	5
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150
Grain	Płatki owsiane	0.3 kg (5.1%)	85 %	3
Grain	Simpsons - Black Malt	0.2 kg (3.4%)	70 %	1600
Sugar	Cukier	0.2 kg (3.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	30 g	60 min	9 %
Boil	Chinook PL	15 g	5 min	9 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Styrian Dragon	20 g	0 min	3.6 %
Whirlpool	Styrian Wolf	15 g	0 min	13.1 %
Whirlpool	Stryrian Kolibri	5 g	0 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.2 g	Fermentis