

# Black IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **41.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (67.2%)	80 %	5
Grain	Carafa	0.8 kg (11.9%)	70 %	664
Grain	Carafa III	0.4 kg (6%)	70 %	1034
Grain	Płatki owsiane	1 kg (14.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	simcoe	100 g	5 min	7.1 %
Boil	Simcoe	50 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K - 97	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Spice	Skórka pomarańczy	150 g	Boil	5 min