

# Black IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **14.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	22
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Carahell	0.3 kg (5.5%)	77 %	26
Grain	Strzegom Monachijski typ II	0.4 kg (7.3%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Castle Cafe	0.5 kg (5.5%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Cascade	20 g	60 min	6 %
Boil	Chinook	10 g	30 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis