

# Black IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **60**
- SRM **29.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (88.7%)	80 %	5
Grain	Carafa III	0.5 kg (8.1%)	70 %	1034
Grain	Strzegom Karmel 600	0.2 kg (3.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Chinook	20 g	20 min	13 %
Boil	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Simcoe	15 g	1 min	13.2 %
Dry Hop	Simcoe	35 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis