

# Black IPA

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **54**
- SRM **39.9**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Caramel Aromatic	0.2 kg (2.9%)	75 %	180
Grain	Żytni	1 kg (14.3%)	85 %	8
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.1%)	68 %	1200
Grain	Weyermann - Dehusked Carafo II	0.3 kg (4.3%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Aroma (end of boil)	Cascade	60 g	5 min	6.9 %
Aroma (end of boil)	Pallisade	30 g	0 min	6.5 %
Aroma (end of boil)	Ekuanot	30 g	0 min	12.8 %