

Black IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **57**
- SRM **29.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 8 kg (87.9%) | 80 % | 5 |
| Grain | Carabody | 0.6 kg (6.6%) | 80 % | 8 |
| Grain | Carafa III | 0.5 kg (5.5%) | 70 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 70 g | 60 min | 11.7 % |
| Aroma (end of boil) | Sabro | 40 g | 0 min | 14.9 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 500 ml | --- |