

Black IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **92**
- SRM **38**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2 kg (25%)	80.5 %	6
Grain	Weyermann - Carapils	1 kg (12.5%)	78 %	4
Grain	BESTMALZ - Best Pilsen	2 kg (25%)	80.5 %	4
Grain	Weyermann - Carafa II	1 kg (12.5%)	70 %	837
Grain	Munich Malt	2 kg (25%)	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	46 g	60 min	11 %
Aroma (end of boil)	Mosaic	115 g	15 min	10 %
Dry Hop	Centennial	115 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	25.3 g	Fermentis