

Black IPA 64

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **26.6**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **37.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6.5 kg (70.3%) | 80 % | 7 |
| Grain | Strzegom Karmel 30 | 0.7 kg (7.6%) | 75 % | 150 |
| Grain | Carafa II | 0.7 kg (7.6%) | 70 % | 812 |
| Grain | Biscuit Malt | 0.35 kg (3.8%) | 79 % | 45 |
| Adjunct | Płatki owsiane | 0.5 kg (5.4%) | 85 % | 3 |
| Sugar | cukier brązowy | 0.5 kg (5.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Amarillo | 40 g | 45 min | 9.5 % |
| Boil | Cascade | 50 g | 15 min | 6 % |
| Boil | Cascade | 50 g | 1 min | 6 % |
| Dry Hop | Amarillo | 125 g | 4 day(s) | 9.5 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 10.5 % |
| Dry Hop | Chinook | 30 g | 4 day(s) | 13 % |