

# Black IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **80**
- SRM **26.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (87.3%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.6 kg (4.8%)	68 %	400
Grain	Strzegom Karmel 150	0.5 kg (4%)	75 %	150
Grain	Strzegom Barwiący	0.5 kg (4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	12 %
Boil	Centennial	60 g	15 min	10.5 %
Aroma (end of boil)	Mosaic	100 g	20 min	10 %
Dry Hop	Simcoe	140 g	4 day(s)	13.2 %
Boil	Centennial	40 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis