

# Black IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **33.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (51.3%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (25.6%)	80 %	5
Grain	Carafa II	0.2 kg (5.1%)	70 %	812
Grain	Strzegom Bursztynowy	0.5 kg (12.8%)	70 %	49
Grain	Chocolate Fawcette	0.2 kg (5.1%)	--- %	1200