

# Black Ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **28.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **17.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (88.1%)	80 %	7
Grain	Caramel/Crystal Malt - 10L	0.2 kg (5%)	75 %	20
Grain	Carafa III	0.275 kg (6.9%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	5 g	60 min	11 %
Boil	Nelson Sauvignon	10 g	30 min	11 %
Boil	Nelson Sauvignon	25 g	15 min	11 %
Aroma (end of boil)	Nelson Sauvignon	30 g	0 min	11 %
Whirlpool	Nelson Sauvignon	30 g	20 min	11 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile