

Black IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **30.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (79.4%) | 80 % | 5 |
| Grain | Abbey Castle | 0.25 kg (4%) | 80 % | 45 |
| Grain | Pszeniczny | 0.3 kg (4.8%) | 85 % | 4 |
| Grain | Weyermann - Dehusked Carafa II | 0.5 kg (7.9%) | 70 % | 1300 |
| Sugar | Brown Sugar, Light | 0.25 kg (4%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 25 g | 60 min | 13.2 % |
| Boil | Simcoe | 35 g | 25 min | 13.2 % |
| Whirlpool | Simcoe | 90 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 100 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |