

# Black NE IPA

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **21.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (21.5%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (53.8%)	80 %	4
Grain	Płatki pszeniczne	0.4 kg (8.6%)	85 %	3
Grain	Pszeniczny	0.5 kg (10.8%)	85 %	4
Grain	Carafa II	0.25 kg (5.4%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	30 ml	Yeast Bay