

# Czarny Czerep

- Gravity **13.3 BLG**
- ABV ---
- IBU **120**
- SRM **58.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 4.2 kg (80.8%) | 75 %  | 5    |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (9.6%)  | 68 %  | 1200 |
| Grain | Strzegom Karmel 600         | 0.5 kg (9.6%)  | 68 %  | 601  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 100 g  | 60 min | 12 %       |
| Aroma (end of boil) | Citra | 50 g   | 10 min | 12 %       |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Wyeast 1469 | Ale  | Liquid | 125 ml | ---        |