

# Czorno IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **113**
- SRM **27.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (73.2%)	85 %	7
Grain	Weyermann - Monachijski typ I	1 kg (14.6%)	80 %	15
Grain	Weyermann - Carared	0.5 kg (7.3%)	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.21 kg (3.1%)	68 %	1200
Grain	Weyermann - Carafa III	0.12 kg (1.8%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	200 g	5 min	15 %
Aroma (end of boil)	Citra	200 g	5 min	12 %