

OBIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **76**
- SRM **26.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Pszeniczny	2 kg (25%)	85 %	4
Grain	Czekoladowy	0.3 kg (3.8%)	60 %	788
Grain	Carafa	0.4 kg (5%)	70 %	664
Adjunct	Płatki owsiane	0.3 kg (3.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Simcoe	25 g	30 min	13.2 %
Boil	Chinook	25 g	30 min	13 %
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Simcoe	25 g	0 min	13.2 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Cascade	50 g	3 day(s)	6 %