

sbipa

- Gravity **10 BLG**
- ABV **4 %**
- IBU **110**
- SRM **23.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Base malt | 3 kg (80%) | 80 % | 5 |
| Grain | Barwiący obłuszczony | 0.4 kg (10.7%) | 55 % | 985 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (5.3%) | 75 % | 20 |
| Grain | Płatki pszeniczne | 0.15 kg (4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 17.5 g | 60 min | 15.1 % |
| Boil | Columbus/Tomahawk/Zeus | 17.5 g | 30 min | 15.1 % |
| Whirlpool | Citra | 50 g | 30 min | 12 % |
| 80 - 70 st 30 min | | | | |
| Whirlpool | Simcoe | 50 g | 30 min | 13.3 % |
| 80 - 70 st 30 min | | | | |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 10.5 % |