

# SH Black Ipa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **33.4**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (79.4%)	--- %	10
Grain	Carafa typ 2	0.2 kg (6.3%)	--- %	1100
Grain	Caramel Pils	0.3 kg (9.5%)	--- %	7
Grain	Pale chocolate	0.15 kg (4.8%)	--- %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	13.7 %
Boil	Citra	13 g	15 min	13.7 %
Boil	Citra	13 g	7 min	13.7 %