

## 166 Black Session IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **47**
- SRM **18.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Strzegom Pszeniczny	0.3 kg (6.1%)	81 %	6
Grain	Bestmalz Carmel Pils	0.3 kg (6.1%)	75 %	5
Grain	Carafa® Special Weyermann	0.3 kg (6.1%)	1 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	6 g	50 min	14.2 %
Boil	Magnum	20 g	50 min	14 %
Boil	Centennial	20 g	20 min	10.4 %
Boil	Citra	20 g	1 min	13.6 %
Dry Hop	Amarillo	40 g	5 day(s)	10.1 %
Dry Hop	Citra	40 g	5 day(s)	13.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---