

166 Black Session IPA

- 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 | --- |