

## #8 Black IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **75**
- SRM **37**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (51.3%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (34.2%)	85 %	7
Grain	Carahell	0.1 kg (1.7%)	77 %	26
Grain	Carafa II special	0.5 kg (8.5%)	70 %	812
Grain	Biscuit Malt	0.25 kg (4.3%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Cascade	25 g	30 min	6 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Cascade	15 g	10 min	6 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Cascade	20 g	1 min	6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier brązowy	250 g	Boil	5 min