

#9 Weselna Black Ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **18**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (69.6%)	80 %	4
Grain	Pszeniczny	1.5 kg (26.1%)	85 %	4
Grain	Carafa III	0.25 kg (4.3%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	45 min	14.3 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	14.3 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	14.3 %
Boil	Centennial	20 g	5 min	8.5 %
Dry Hop	Centennial	80 g	3 day(s)	8.5 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

Yeasts

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