

# Black chocolate IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **72**
- SRM **57.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Platki owsiane      | 0.5 kg (7.7%)  | 60 %  | 3   |
| Grain | Monachijski         | 0.5 kg (7.7%)  | 80 %  | 16  |
| Grain | Castle Pale Ale     | 3.5 kg (53.8%) | 80 %  | 8   |
| Grain | Chocolate Malt (UK) | 1.5 kg (23.1%) | 73 %  | 887 |
| Grain | Black (Patent) Malt | 0.5 kg (7.7%)  | 55 %  | 985 |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 35 g   | 60 min   | 15.5 %     |
| Boil      | Mosaic                 | 30 g   | 30 min   | 10 %       |
| Boil      | Amarillo               | 20 g   | 5 min    | 9.5 %      |
| Whirlpool | Amarillo               | 30 g   | 0 min    | 9.5 %      |
| Dry Hop   | Lemon drop             | 50 g   | 3 day(s) | 4.6 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |