

Black DIPA Returns

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **92**
- SRM **36.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils | 0.3 kg (4.1%) | 78 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.6 kg (8.1%) | 73 % | 120 |
| Grain | Weyermann - Carafa II | 0.8 kg (10.8%) | 70 % | 837 |
| Grain | Viking Pale Ale malt | 5.7 kg (77%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Aroma (end of boil) | Simcoe | 25 g | 10 min | 13.2 % |
| Boil | Chinook | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 6 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Dry Hop | Cascade | 25 g | 7 day(s) | 6 % |
| Dry Hop | Simcoe | 25 g | 7 day(s) | 13.2 % |

Yeasts

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