

BLACK IPA_1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **30.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **41.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Monachijski | 2 kg (21.1%) | 80 % | 16 |
| Grain | Pale Ale Maris Otter Extra | 5 kg (52.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (15.8%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (5.3%) | 68 % | 400 |
| Grain | Weyermann - Dehusked Carafa III | 0.5 kg (5.3%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Galaxy | 40 g | 60 min | 17 % |
| Boil | Galaxy | 60 g | 5 min | 17 % |
| Boil | Galaxy | 70 g | 0 min | 17 % |
| Dry Hop | Galaxy | 100 g | 3 day(s) | 15 % |