

# Black IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **25.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 | Viking Pale Ale zero        | 4 kg (69.6%)   | 79 %  | 5    |
| Grain | Viking Karmelowy<br>150 EBC | 0.5 kg (8.7%)  | 75 %  | 150  |
| Grain | Strzegom Żytmi              | 1 kg (17.4%)   | 75 %  | 40   |
| Grain | Strzegom Barwiący           | 0.25 kg (4.3%) | 65 %  | 1300 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Citra  | 25 g   | 60 min | 12 %       |
| Aroma (end of boil) | Mosaic | 30 g   | 15 min | 10 %       |

## Yeasts

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

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g   | Boil    | 15 min |