

# Black IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **79**
- SRM **27.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (13.3%)	79 %	22
Grain	Jęczmień niesłodowany	0.4 kg (5.3%)	75 %	2
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4
Grain	Weyermann - Dehusked Carafa III	0.5 kg (6.7%)	70 %	1024
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	16 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Citra	15 g	15 min	12 %
Boil	Mosaic	15 g	15 min	10 %
Aroma (end of boil)	Simcoe	15 g	1 min	13.2 %
Aroma (end of boil)	Citra	15 g	1 min	12 %
Aroma (end of boil)	Mosaic	15 g	1 min	10 %

## Yeasts

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