

Black IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **82**
- SRM **28.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (25.2%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.75 kg (12.6%) | 78 % | 4 |
| Grain | Strzegom Pilzniejszy | 1.5 kg (25.2%) | 80 % | 4 |
| Grain | Weyermann - Carafa II | 0.45 kg (7.6%) | 70 % | 837 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (25.2%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 0.25 kg (4.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Aroma (end of boil) | Mosaic | 75 g | 15 min | 10 % |
| Dry Hop | Centennial | 75 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-04 | Ale | Dry | 11 g | Fermentis |