

# Black IPA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **26.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (85.5%)	81 %	4
Grain	Weyermann - Dehusked Carafa III	0.5 kg (8.5%)	70 %	1024
Grain	Strzegom Karmel 150	0.15 kg (2.6%)	75 %	150
Grain	cookie	0.2 kg (3.4%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	55 g	50 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Slant	150 ml	danstar