

# Black IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **22.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC  |
|-------|-----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt  | 5 kg (84.7%)  | 80 %  | 5    |
| Grain | Strzegom Karmel 150   | 0.2 kg (3.4%) | 75 %  | 150  |
| Grain | Płatki owsiane        | 0.3 kg (5.1%) | 85 %  | 3    |
| Grain | Simpsons - Black Malt | 0.2 kg (3.4%) | 70 %  | 1600 |
| Sugar | Cukier                | 0.2 kg (3.4%) | --- % | ---  |

## Hops

| Use for   | Name             | Amount | Time   | Alpha acid |
|-----------|------------------|--------|--------|------------|
| Boil      | Chinook PL       | 30 g   | 60 min | 9 %        |
| Boil      | Chinook PL       | 15 g   | 5 min  | 9 %        |
| Whirlpool | Citra            | 20 g   | 0 min  | 12 %       |
| Whirlpool | Styrian Dragon   | 20 g   | 0 min  | 3.6 %      |
| Whirlpool | Styrian Wolf     | 15 g   | 0 min  | 13.1 %     |
| Whirlpool | Stryrian Kolibri | 5 g    | 0 min  | 4.8 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.2 g | Fermentis  |