

BLACK IPA 18

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **58**
- SRM **27.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 7 kg (85.4%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.4%) | 70 % | 299 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.1%) | 79 % | 22 |
| Grain | Carafa II | 0.3 kg (3.7%) | 70 % | 812 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.4%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 20 min | 15.5 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Boil | Cascade | 20 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 200 ml | Fermentum Mobile |