

Black ipa 2

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **57**
- SRM **34.6**
- 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 **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński Viking Malt	6 kg (77.9%)	80 %	9
Grain	Pszeniczny Viking Malt	0.5 kg (6.5%)	82 %	5
Grain	Fawcett - Brown	0.5 kg (6.5%)	72 %	180
Grain	Barwiący Viking malt	0.4 kg (5.2%)	65 %	1400
Grain	Płatki owsiane	0.3 kg (3.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit USA	35 g	60 min	14.3 %
Aroma (end of boil)	Motueka	50 g	15 min	6.3 %
Dry Hop	Ahtanum USA	50 g	5 day(s)	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	---