

# Black IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **59**
- SRM **41.1**
- 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 **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Caramel Aromatic	0.2 kg (2.9%)	75 %	180
Grain	Żytni	1 kg (14.3%)	85 %	8
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.1%)	68 %	1200
Grain	Weyermann - Dehusked Carafo II	0.3 kg (4.3%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Aroma (end of boil)	Sorachi Ace	60 g	5 min	10 %
Aroma (end of boil)	Sorachi Ace	50 g	0 min	10 %
Aroma (end of boil)	Ekuanot	50 g	0 min	14 %
Dry Hop	Sorachi Ace	60 g	3 day(s)	10 %
Dry Hop	Ekuanot	60 g	2 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1 g	Fermentis