

# Black IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **30.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Abbey Castle	0.25 kg (4%)	80 %	45
Grain	Pszeniczny	0.3 kg (4.8%)	85 %	4
Grain	Weyermann - Dehusked Carafa II	0.5 kg (7.9%)	70 %	1300
Sugar	Brown Sugar, Light	0.25 kg (4%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Simcoe	35 g	25 min	13.2 %
Whirlpool	Simcoe	90 g	0 min	13.2 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis