

# Black IPA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **25**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Carafa II	0.5 kg (8.3%)	70 %	812
Grain	Carahell	0.5 kg (8.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	50 g	10 min	15 %
Boil	Azacca	50 g	10 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1 ml	FM

## Notes

- Carafa na mashout.  
*Sep 2, 2018, 9:58 PM*