

## Black IPA on Red

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **33**
- 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active Viking Malt	2 kg (31.3%)	79 %	35
Grain	Strzegom Wiedeński	2 kg (31.3%)	79 %	10
Grain	Żytni Viking Malt	1.5 kg (23.4%)	81 %	7
Grain	Pale Ale Viking malt	0.5 kg (7.8%)	80 %	5
Grain	Barwiący Viking malt	0.4 kg (6.3%)	65 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade USA (PL)	40 g	60 min	5.5 %
Aroma (end of boil)	Citra USA	40 g	15 min	12.5 %
Dry Hop	Citra USA	50 g	5 day(s)	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentum Mobile