

Black IPA (session)

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **20.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.6 kg (65.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.2%) | 79 % | 16 |
| Grain | Carafa III | 0.3 kg (5.5%) | 70 % | 1400 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 60 % | 3 |
| Grain | łuska ryżowa | 0.1 kg (1.8%) | 1 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 10 g | 40 min | 12.1 % |
| Boil | Ekuanot | 15 g | 10 min | 14 % |
| Aroma (end of boil) | Cascade | 50 g | 1 min | 6 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Dry Hop | Lotus | 50 g | 2 day(s) | 16.6 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 17.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |