

# Black IPA - single hop Sorachi Ace

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **27.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.1%)	80 %	5
Grain	Red Crystal	0.5 kg (9%)	--- %	---
Grain	Chocolate Malt (US)	0.3 kg (5.4%)	60 %	690
Grain	Carafa III	0.25 kg (4.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	60 min	10 %
Boil	Sorachi Ace	35 g	15 min	10 %
Boil	Sorachi Ace	35 g	10 min	10 %
Boil	Sorachi Ace	35 g	2 min	10 %
Boil	Sorachi Ace	15 g	0 min	10 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale