

# black IPA v1

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **73**
- SRM **27.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.9%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (14.4%)	80 %	4
Grain	Cara-Pils/Dextrine	0.25 kg (3.6%)	72 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.4%)	75 %	150
Grain	Carafa II	0.3 kg (4.3%)	70 %	812
Grain	Carafa II	0.2 kg (2.9%)	1 %	812
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.4%)	1 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12 %
Boil	Cascade	25 g	45 min	7 %
Aroma (end of boil)	Simcoe	25 g	15 min	13.2 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Whirlpool	Simcoe	25 g	45 min	13.2 %
Dry Hop	Cascade	50 g	4 day(s)	6 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	0.5 g	Boil	5 min