

# BLACK IPA wersja alternatywna

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **22.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (40.8%)	80.5 %	6
Grain	Strzegom Pilzneński	3 kg (40.8%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.8%)	79 %	16
Grain	Weyermann - Carafa I	0.3 kg (4.1%)	70 %	690
Grain	Weyermann - Carared	0.2 kg (2.7%)	75 %	45
Grain	Strzegom Karmel 150	0.2 kg (2.7%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.4%)	68 %	1202
Grain	Jęczmień palony	0.05 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis