

# Black IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **31.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87%)	79 %	6.5
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.3%)	75 %	30
Grain	Strzegom Czekoladowy 1200	0.5 kg (8.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.8 %
Aroma (end of boil)	Citra	12 g	10 min	12 %
Aroma (end of boil)	Simcoe	12 g	10 min	13.2 %
Aroma (end of boil)	Citra	13 g	0 min	12 %
Aroma (end of boil)	Simcoe	13 g	0 min	13.2 %
Whirlpool	Citra	25 g	25 min	12 %
Whirlpool	Simcoe	25 g	25 min	13.2 %

## Yeasts

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

## Notes

- zacieranie w 70-68 stopni  
chmienie whirlpool 25 min po schłodzeniu do ~75 stopni  
Nov 18, 2017, 2:02 PM