

Black Sheep IPA 3

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **36**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (44.1%) | 80 % | 5 |
| Grain | COOKIE Viking Malt | 1 kg (14.7%) | 72 % | 50 |
| Grain | Golden Ale | 2 kg (29.4%) | 77 % | 11 |
| Grain | Płatki owsiane | 0.3 kg (4.4%) | 85 % | 3 |
| Grain | Barwiący | 0.5 kg (7.4%) | 55 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Oktawia | 50 g | 60 min | 8.7 % |
| Aroma (end of boil) | Puławski | 50 g | 15 min | 6.9 % |
| Dry Hop | Puławski | 50 g | 5 day(s) | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |