

blackipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **35**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (52.5%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 1 kg (15%) | 61 % | 5 |
| Grain | Żytni | 1 kg (15%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.4 kg (6%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.17 kg (2.5%) | 55 % | 985 |
| Grain | Black (Patent) Malt | 0.2 kg (3%) | 55 % | 985 |
| Grain | czekoladowy żytni weyermann | 0.2 kg (3%) | --- % | 800 |
| Grain | Briess - Dark Chocolate Malt | 0.2 kg (3%) | 60 % | 827 |