

# Blackipakpd

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **88**
- SRM **43.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.9%)	75 %	5
Grain	Jęczmień niesłodowany	0.4 kg (8.8%)	75 %	2
Grain	Jęczmień palony	0.5 kg (11%)	55 %	985
Grain	Żytni	0.2 kg (4.4%)	85 %	8
Grain	Caraaroma	0.05 kg (1.1%)	78 %	400
Grain	Strzegom Monachijski typ II	0.3 kg (6.6%)	79 %	22
Grain	Carafa	0.1 kg (2.2%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	40 min	13.2 %
Whirlpool	Simcoe	50 g	---	13.2 %
Dry Hop	Cascade	100 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Slant	150 ml	White Labs