

# blak ipa

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **42.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.7 liter(s)**

## Fermentables

| Type           | Name                | Amount         | Yield | EBC  |
|----------------|---------------------|----------------|-------|------|
| Grain          | Płatki pszeniczne   | 1 kg (44.4%)   | 60 %  | 3    |
| Grain          | Strzegom Pilzneński | 1.1 kg (48.9%) | 80 %  | 4    |
| Grain          | Abbey Castle        | 0.05 kg (2.2%) | 80 %  | 45   |
| Liquid Extract | sinamar             | 0.1 kg (4.4%)  | 55 %  | 5000 |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Zythos            | 5 g    | 60 min   | 11 %       |
| Aroma (end of boil) | Zythos            | 25 g   | 5 min    | 11 %       |
| Aroma (end of boil) | Falconer's Flight | 25 g   | 5 min    | 10.5 %     |
| Dry Hop             | Simcoe cryo       | 25 g   | 2 day(s) | 22.2 %     |