

# Browar Wojtek Black IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **22.4**
- 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 **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (88%)	80 %	5.5
Grain	Barwiący	0.25 kg (4%)	55 %	985
Grain	Słód czekoladowy	0.25 kg (4%)	--- %	350
Grain	Karmelowy Jasny 30EBC	0.25 kg (4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	30 g	60 min	13.1 %
Boil	Centennial	30 g	15 min	10.5 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Dry Hop	Simcoe	70 g	10 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	60 min