

# Czarna PIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **81**
- SRM **31.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC  |
|-------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (72.5%)  | 80 %  | 5    |
| Grain | Płatki owsiane       | 1 kg (14.5%)  | 85 %  | 3    |
| Grain | Czekoladowy          | 0.3 kg (4.3%) | 60 %  | 788  |
| Grain | Carafa III           | 0.3 kg (4.3%) | 70 %  | 1034 |
| Grain | Płatki pszeniczne    | 0.3 kg (4.3%) | 85 %  | 3    |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 50 g   | 60 min   | 10 %       |
| Boil    | lunga             | 30 g   | 20 min   | 11 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 20 min   | 4 %        |
| Boil    | lunga             | 30 g   | 5 min    | 11 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 5 min    | 4 %        |
| Dry Hop | Lublin (Lubelski) | 40 g   | 3 day(s) | 4 %        |
| Dry Hop | lunga             | 40 g   | 3 day(s) | 11 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 100 ml | ---        |

## Notes

- warzenie - 26.03.2018 r.  
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