

# Extreme Black Ipa

- Gravity **20 BLG**
- ABV ---
- IBU **80**
- SRM **41.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **37.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (84.5%)	85 %	7
Grain	Słód Caramunich Typ II Weyermann	0.17 kg (2.1%)	73 %	120
Grain	Caraaroma	0.2 kg (2.4%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.23 kg (2.8%)	68 %	400
Grain	Weyermann - Carafa I	0.37 kg (4.5%)	70 %	690
Grain	Jęczmień palony	0.31 kg (3.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	65 min	8.8 %
Boil	Cascade	25 g	45 min	6.8 %
Boil	Centennial	50 g	20 min	9.7 %
Boil	Cascade	25 g	3 min	6.8 %
Boil	Amarillo	50 g	1 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis