

## Not Black - EIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann Caraamber	0.3 kg (6.3%)	80 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	55 min	14.2 %
Boil	Epic	10 g	10 min	13.8 %
Boil	Horizon	10 g	10 min	14.2 %
Aroma (end of boil)	Epic	10 g	0 min	13.8 %
Aroma (end of boil)	Sovereign	10 g	0 min	6.1 %
Dry Hop	Sovereign	20 g	3 day(s)	6.1 %
Dry Hop	Epic	10 g	3 day(s)	13.8 %
Dry Hop	Horizon	10 g	3 day(s)	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---