

Nz Black ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **39.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.5 kg (51.5%)	78 %	6
Grain	Weyermann - Dehusked Carafa III	0.3 kg (4.4%)	70 %	1024
Grain	Wheat, Roasted	0.35 kg (5.1%)	54.3 %	837
Grain	Strzegom Monachijski typ II	0.5 kg (7.4%)	79 %	22
Grain	Strzegom Karmel 150	0.15 kg (2.2%)	75 %	150
Grain	Weyermann - Carapils	0.15 kg (2.2%)	78 %	4
Grain	Biscuit Malt	0.15 kg (2.2%)	79 %	45
Grain	Słód owsiany Fawcett	0.25 kg (3.7%)	61 %	5
Grain	Strzegom Barwiący	0.25 kg (3.7%)	10 %	1300
Grain	Strzegom Pilzneński	0.7 kg (10.3%)	80 %	4
Grain	Pszeniczny	0.5 kg (7.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	16 g	35 min	14.5 %
Boil	Ella (AUS)	17 g	35 min	14.6 %
Boil	Galaxy	10 g	10 min	14.5 %
Boil	Ella (AUS)	10 g	10 min	14.6 %
Boil	Galaxy	25 g	2 min	14.5 %
Boil	Ella (AUS)	25 g	2 min	14.6 %
Whirlpool	Ella (AUS)	50 g	0 min	14.6 %
Whirlpool	Galaxy	50 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis