

## Session Black IPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **32**
- SRM **23.8**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.8 kg (47.1%)	80 %	5
Grain	Melanoiden Malt	0.3 kg (17.6%)	80 %	39
Grain	Briess - Wheat Malt, White	0.3 kg (17.6%)	85 %	5
Grain	Caraaroma	0.2 kg (11.8%)	78 %	400
Grain	Weyermann - Carafa I	0.1 kg (5.9%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	5 g	10 min	13.1 %
Whirlpool	Simcoe	15 g	15 min	13.2 %
Whirlpool	Mosaic	15 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Slant	5 ml	---

### Notes

- Piwo na wyczyszczenie magazynu:  
*May 21, 2020, 9:17 PM*