

## test

---

- Gravity **16.4 BLG**
- ABV ---
- IBU **60**
- SRM **36.8**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Carafa II	0.5 kg (8.3%)	70 %	812
Grain	Special Roast	0.25 kg (4.2%)	72 %	99
Sugar	Cukier	0.25 kg (4.2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Cascade	25 g	45 min	6 %
Boil	Fuggles	25 g	15 min	4.5 %
Boil	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---