

## Black Sheep IPA 3

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **36**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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 | Viking Pale Ale malt | 3 kg (44.1%)  | 80 %  | 5    |
| Grain | COOKIE Viking Malt   | 1 kg (14.7%)  | 72 %  | 50   |
| Grain | Golden Ale           | 2 kg (29.4%)  | 77 %  | 11   |
| Grain | Płatki owsiane       | 0.3 kg (4.4%) | 85 %  | 3    |
| Grain | Barwiący             | 0.5 kg (7.4%) | 55 %  | 1400 |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Oktawia  | 50 g   | 60 min   | 8.7 %      |
| Aroma (end of boil) | Puławski | 50 g   | 15 min   | 6.9 %      |
| Dry Hop             | Puławski | 50 g   | 5 day(s) | 6.9 %      |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 100 ml | Fermentum Mobile |