

139 Black AIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **29**
- SRM **19**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **31.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6.5 kg (86.7%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (6.7%) | 79 % | 10 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (2.7%) | 75 % | 5 |
| Grain | Carafa® Special Weyermann | 0.3 kg (4%) | 1 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.1 % |
| Boil | Amarillo | 20 g | 20 min | 9.5 % |
| Boil | Citra | 20 g | 1 min | 13.7 % |