

## #14 Black IPA (scooby base)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **25.3**
- 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 **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 5 kg (82%)     | 80 %  | 4   |
| Grain | Weyermann - Carafa II | 0.5 kg (8.2%)  | 70 %  | 837 |
| Grain | Karmelowy Czerwony    | 0.25 kg (4.1%) | 75 %  | 59  |
| Grain | Strzegom Karmel 150   | 0.1 kg (1.6%)  | 75 %  | 150 |
| Sugar | Cukier brązowy        | 0.25 kg (4.1%) | --- % | --- |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Marynka    | 40 g   | 60 min   | 10 %       |
| Boil      | Cascade    | 25 g   | 45 min   | 6 %        |
| Boil      | Willamette | 25 g   | 15 min   | 5 %        |
| Whirlpool | Cascade    | 25 g   | 0 min    | 6 %        |
| Dry Hop   | Cascade    | 50 g   | 7 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- Na bazie receptury scooby'iego z piwo.org.  
*Mar 27, 2019, 10:04 PM*