

## 35.

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **100**
- SRM **26.7**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.8%)    | 79 %  | 6   |
| Grain | Czekoladowy       | 0.215 kg (3.9%) | 60 %  | 788 |
| Grain | Jęczmień palony   | 0.29 kg (5.3%)  | 55 %  | 985 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Simcoe  | 35 g   | 60 min | 13.2 %     |
| Aroma (end of boil) | Simcoe  | 30 g   | 15 min | 13.2 %     |
| Aroma (end of boil) | Eureka! | 25 g   | 15 min | 18 %       |
| Aroma (end of boil) | Simcoe  | 20 g   | 5 min  | 13.2 %     |