

## #9 Weselna Black Ipa

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **18**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- 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 | Strzegom Pilzneński | 4 kg (69.6%)   | 80 %  | 4    |
| Grain | Pszeniczny          | 1.5 kg (26.1%) | 85 %  | 4    |
| Grain | Carafa III          | 0.25 kg (4.3%) | 70 %  | 1034 |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 45 min   | 14.3 %     |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 30 min   | 14.3 %     |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 15 min   | 14.3 %     |
| Boil    | Centennial             | 20 g   | 5 min    | 8.5 %      |
| Dry Hop | Centennial             | 80 g   | 3 day(s) | 8.5 %      |
| Dry Hop | Simcoe                 | 50 g   | 3 day(s) | 13.2 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |