

# Black AIPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **75**
- SRM **28.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.75 kg (83.9%) | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 0.5 kg (7.3%)   | 70 %  | 299 |
| Grain | Chocolate Malt (UK)  | 0.35 kg (5.1%)  | 73 %  | 887 |
| Grain | Carafa II            | 0.25 kg (3.6%)  | 70 %  | 812 |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Bravo     | 25 g   | 60 min   | 15.5 %     |
| Boil    | El Dorado | 25 g   | 20 min   | 15 %       |
| Boil    | Sabro     | 50 g   | 10 min   | 15 %       |
| Dry Hop | Sabro     | 50 g   | 6 day(s) | 15 %       |