

## Black AIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **29.7**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- 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	4.6 kg (83.6%)	79 %	6
Grain	Strzegom Czekoladowy 400	0.4 kg (7.3%)	68 %	400
Grain	Chocolate Malt (US)	0.3 kg (5.5%)	60 %	690
Grain	Carafa II	0.2 kg (3.6%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	25 g	60 min	15.5 %
Boil	Dr Rudi	25 g	20 min	11.8 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	15 g	5 min	6 %
Boil	Cascade	16 g	1 min	6 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	150 ml	Fermentis