

Black IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **79**
- SRM **27.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (13.3%) | 79 % | 22 |
| Grain | Jęczmień niesłodowany | 0.4 kg (5.3%) | 75 % | 2 |
| Grain | Pszeniczny | 0.5 kg (6.7%) | 85 % | 4 |
| Grain | Weyermann - Dehusked Carafo III | 0.5 kg (6.7%) | 70 % | 1024 |
| Grain | Jęczmień palony | 0.1 kg (1.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 16 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Aroma (end of boil) | Simcoe | 15 g | 1 min | 13.2 % |
| Aroma (end of boil) | Citra | 15 g | 1 min | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 1 min | 10 % |

Yeasts

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