

# Black Ipa

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **98**
- SRM **48.2**
- 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 **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (42.9%)	80 %	4
Grain	Monachijski	3 kg (42.9%)	79 %	15
Grain	Czekoladowy	0.5 kg (7.1%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (7.1%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Chinook	50 g	60 min	5.3 %
Aroma (end of boil)	Cascade PL	50 g	5 min	5.2 %
Whirlpool	Oktawia	50 g	10 min	7.1 %
Whirlpool	Simcoe	50 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Dry	11 g	FM