

Black IPA 15.10

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **73**
- SRM **22.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (51.3%)	80 %	5
Grain	Viking Pilsner malt	1 kg (25.6%)	82 %	4
Grain	Bestmalz Carmel Pils	0.15 kg (3.8%)	75 %	5
Grain	Weyermann - Carafa II	0.25 kg (6.4%)	70 %	837
Grain	Słód owsiany Fawcett	0.5 kg (12.8%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.1 %
Boil	Chinook	15 g	15 min	11.3 %
Boil	Citra	15 g	15 min	13.5 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %
Dry Hop	Simcoe	30 g	7 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM