

# Black IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **61**
- SRM **25.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Weyermann - Carafa III	0.25 kg (4.8%)	70 %	1300
Grain	Pszeniczny	0.3 kg (5.8%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.6%)	79 %	10
Sugar	Brown Sugar, Dark	0.15 kg (2.9%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Simcoe	30 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %