

Black IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **92**
- SRM **38**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2 kg (25%) | 80.5 % | 6 |
| Grain | Weyermann - Carapils | 1 kg (12.5%) | 78 % | 4 |
| Grain | BESTMALZ - Best Pilsen | 2 kg (25%) | 80.5 % | 4 |
| Grain | Weyermann - Carafa II | 1 kg (12.5%) | 70 % | 837 |
| Grain | Munich Malt | 2 kg (25%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Iunga | 46 g | 60 min | 11 % |
| Aroma (end of boil) | Mosaic | 115 g | 15 min | 10 % |
| Dry Hop | Centennial | 115 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 25.3 g | Fermentis |