

Black IPA Marcin

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **26**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 2.2 kg (64.7%) | 80 % | 7 |
| Grain | Strzegom Wiedeński | 0.5 kg (14.7%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (14.7%) | 85 % | 4 |
| Grain | Weyermann - Carafa III | 0.2 kg (5.9%) | 70 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | citra | 20 g | 20 min | 12 % |
| Boil | WAI-ITI | 20 g | 10 min | 4.1 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 7 g | --- |