

# 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    | ---        |