

BLACK IPA wersja alternatywna

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **22.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (40.8%) | 80.5 % | 6 |
| Grain | Strzegom Pilzneński | 3 kg (40.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.8%) | 79 % | 16 |
| Grain | Weyermann - Carafa I | 0.3 kg (4.1%) | 70 % | 690 |
| Grain | Weyermann - Carared | 0.2 kg (2.7%) | 75 % | 45 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.7%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (1.4%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.05 kg (0.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.5 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |