

Black IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **31.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (87%) | 79 % | 6.5 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.3%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (8.7%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 12.8 % |
| Aroma (end of boil) | Citra | 12 g | 10 min | 12 % |
| Aroma (end of boil) | Simcoe | 12 g | 10 min | 13.2 % |
| Aroma (end of boil) | Citra | 13 g | 0 min | 12 % |
| Aroma (end of boil) | Simcoe | 13 g | 0 min | 13.2 % |
| Whirlpool | Citra | 25 g | 25 min | 12 % |
| Whirlpool | Simcoe | 25 g | 25 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |

Notes

- zacieranie w 70-68 stopni
chmienie whirlpool 25 min po schłodzeniu do ~75 stopni
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