

Black IPAv2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **29**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (77.5%)	80.5 %	6
Grain	Weyermann - Carapils	0.25 kg (6.5%)	78 %	4
Grain	Pszeniczny	0.25 kg (6.5%)	85 %	4
Grain	Weyermann - Dehusked Carafa III	0.25 kg (6.5%)	70 %	1300
Sugar	Brown Sugar, Dark	0.12 kg (3.1%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	18 g	60 min	15.1 %
Boil	Simcoe	15 g	15 min	13.2 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Whirlpool	cascade	35 g	0 min	13.2 %
Dry Hop	cascade	30 g	2 day(s)	13.2 %
Dry Hop	Simcoe	20 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	100 ml	Wyeast Labs