

## Black w budowie

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU ---
- SRM **30.3**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (59.2%)	85 %	7
Grain	Pilzneński	1 kg (13.2%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (13.2%)	80 %	6
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.3%)	68 %	1200
Grain	Strzegom Barwiący	0.25 kg (3.3%)	68 %	1300
Grain	Płatki żytnie	0.4 kg (5.3%)	80 %	4
Grain	Płatki owsiane	0.2 kg (2.6%)	85 %	3

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---