

# blackipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **35**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (52.5%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (15%)	61 %	5
Grain	Żytni	1 kg (15%)	85 %	8
Grain	Płatki owsiane	0.4 kg (6%)	60 %	3
Grain	Jęczmień palony	0.17 kg (2.5%)	55 %	985
Grain	Black (Patent) Malt	0.2 kg (3%)	55 %	985
Grain	czekoladowy żytni weyermann	0.2 kg (3%)	--- %	800
Grain	Briess - Dark Chocolate Malt	0.2 kg (3%)	60 %	827