

BLM IPA/Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **69**
- SRM **46.6**
- 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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (80%) | 80 % | 5 |
| Grain | Carafa III | 0.5 kg (6.7%) | 70 % | 1034 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6.7%) | 73 % | 120 |
| Grain | Jęczmień palony | 0.5 kg (6.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Fuggles | 100 g | 60 min | 4.5 % |
| Aroma (end of boil) | Citra | 72 g | 10 min | 12 % |
| Dry Hop | Mosaic | 100 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 60 min |