

# Bokser

- Gravity **15.7 BLG**
- ABV ---
- IBU **120**
- SRM **46.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.6 kg (69.1%)	80 %	7
Grain	Strzegom Monachijski typ II	1 kg (12.3%)	79 %	22
Grain	Briess - Rye Malt	0.5 kg (6.2%)	80 %	7
Grain	Carafa III Special	0.5 kg (6.2%)	70 %	1034
Grain	Weyermann - Carawheat	0.3 kg (3.7%)	77 %	97
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	70 g	10 min	12.5 %
Boil	Chinook	20 g	10 min	13 %
Boil	Cascade	100 g	5 min	6 %
Boil	Simcoe	150 g	5 min	11.4 %
Boil	Chinook	30 g	5 min	13 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	7 day(s)	13 %
Dry Hop	Chinook	100 g	7 day(s)	13 %
Dry Hop	Simcoe	50 g	7 day(s)	11.4 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min