

# Czarna PIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **81**
- SRM **31.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Płatki owsiane	1 kg (14.5%)	85 %	3
Grain	Czekoladowy	0.3 kg (4.3%)	60 %	788
Grain	Carafa III	0.3 kg (4.3%)	70 %	1034
Grain	Płatki pszeniczne	0.3 kg (4.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	lunga	30 g	20 min	11 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	lunga	30 g	5 min	11 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %
Dry Hop	Lublin (Lubelski)	40 g	3 day(s)	4 %
Dry Hop	lunga	40 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---

## Notes

- warzenie - 26.03.2018 r.  
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