

## Dark Side IPA II

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **29**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Carafa III	0.5 kg (7.7%)	70 %	1034
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (7.7%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	15 g	60 min	15 %
Boil	Sorachi Ace	20 g	30 min	10 %
Boil	Sabro	20 g	15 min	15 %
Aroma (end of boil)	Sorachi Ace	40 g	0 min	10 %
Dry Hop	Sabro	125 g	5 day(s)	15 %
Dry Hop	Sorachi Ace	140 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---