

Home office vol.2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **58**
- SRM **21**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (45%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (25%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Jęczmień palony	0.2 kg (5%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	14.7 %
Boil	Pacifica (NZ)	20 g	5 min	4.8 %
Whirlpool	Pacifica (NZ)	80 g	15 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale