

# IPA #23 BLACK

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **74**
- SRM **42.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **501.9 liter(s)**
- Total mash volume **645.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Premium Weyermann	111 kg (76.3%)	80.5 %	2.75
Grain	Żytmi Weyermann	25 kg (17.2%)	81 %	7
Grain	Carafa II Special	7 kg (4.8%)	65 %	1150
Grain	Carafa III Special	0.4 kg (0.3%)	65 %	1400
Liquid Extract	Sinamar	2 kg (1.4%)	1 %	8350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	700 g	60 min	17.2 %
Whirlpool	Simcoe Cryo	800 g	15 min	26 %
Whirlpool	Centennial	1000 g	15 min	11 %
Dry Hop	Simcoe Cryo	3400 g	6 day(s)	26 %
Dry Hop	Centennial	3000 g	6 day(s)	11 %
Dry Hop	Idaho 7	4000 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1000 g	Fermentis

## Notes

- Zgłoszenie 15°P  
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