

Not Black - EIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (93.8%) | 85 % | 7 |
| Grain | Weyermann Caraamber | 0.3 kg (6.3%) | 80 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Horizon | 10 g | 55 min | 14.2 % |
| Boil | Epic | 10 g | 10 min | 13.8 % |
| Boil | Horizon | 10 g | 10 min | 14.2 % |
| Aroma (end of boil) | Epic | 10 g | 0 min | 13.8 % |
| Aroma (end of boil) | Sovereign | 10 g | 0 min | 6.1 % |
| Dry Hop | Sovereign | 20 g | 3 day(s) | 6.1 % |
| Dry Hop | Epic | 10 g | 3 day(s) | 13.8 % |
| Dry Hop | Horizon | 10 g | 3 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |