

## S Black IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **22.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **47.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (66.7%)	80 %	6.5
Grain	Carahell	1 kg (9.5%)	77 %	25
Grain	Weyermann - Carared	1 kg (9.5%)	75 %	45
Grain	Weyermann - Caraamber	1 kg (9.5%)	75 %	70
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (3.8%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (1%)	55 %	1150