

## 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 |