

Session Black IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **32**
- SRM **23.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.8 kg (47.1%) | 80 % | 5 |
| Grain | Melanoiden Malt | 0.3 kg (17.6%) | 80 % | 39 |
| Grain | Briess - Wheat Malt, White | 0.3 kg (17.6%) | 85 % | 5 |
| Grain | Caraaroma | 0.2 kg (11.8%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.1 kg (5.9%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Equinox | 5 g | 10 min | 13.1 % |
| Whirlpool | Simcoe | 15 g | 15 min | 13.2 % |
| Whirlpool | Mosaic | 15 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hornindal | Ale | Slant | 5 ml | --- |

Notes

- Piwo na wyczyszczenie magazynu:
May 21, 2020, 9:17 PM