

## w3

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **65**
- SRM **38.3**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (76.9%)	79 %	6
Grain	Strzegom Karmel 600	1 kg (19.2%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.8%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Cascade	10 g	30 min	6 %
Boil	Cascade	20 g	10 min	6 %
Boil	Cascade	20 g	0 min	6 %