

## 139 Black AIPA

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **29**
- SRM **19**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **31.9 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt      | 6.5 kg (86.7%) | 80 %  | 5    |
| Grain | Strzegom Wiedeński        | 0.5 kg (6.7%)  | 79 %  | 10   |
| Grain | Bestmalz Carmel Pils      | 0.2 kg (2.7%)  | 75 %  | 5    |
| Grain | Carafa® Special Weyermann | 0.3 kg (4%)    | 1 %   | 1034 |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Simcoe   | 20 g   | 60 min | 13.1 %     |
| Boil    | Amarillo | 20 g   | 20 min | 9.5 %      |
| Boil    | Citra    | 20 g   | 1 min  | 13.7 %     |