

21.04

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **20.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (70.7%)	80 %	5
Grain	Rahr - Red Wheat Malt	0.5 kg (10.4%)	85 %	89
Grain	płatki jęczmienne	0.4 kg (8.3%)	60 %	4
Grain	Strzegom Czekoladowy 400	0.51 kg (10.6%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	30 g	60 min	10.6 %
Aroma (end of boil)	Chinook	60 g	5 min	10.6 %