

## #6

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **38**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (66.7%)	81 %	4
Grain	Strzegom pszenica prażona	1 kg (13.3%)	70 %	1000
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Sugar	laktoza	1 kg (13.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Polaris	30 g	20 min	19 %
Dry Hop	Mandarina Bavaria	100 g	14 day(s)	10 %
Dry Hop	Cascade	50 g	14 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
B1	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Flavor	sok z pomarańczy	100 g	Secondary	14 day(s)