

## 7-ka

- Gravity **18.4 BLG**
- ABV ---
- IBU **77**
- SRM **29.4**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (37.5%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (25%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (12.5%)	79 %	22
Grain	Simpsons - Maris Otter	1 kg (12.5%)	80 %	6
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.3%)	73 %	120
Grain	Weyermann - Carafa I	0.2 kg (2.5%)	70 %	690
Grain	Carafa III	0.3 kg (3.8%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	55 min	15.5 %
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Liberty	30 g	5 min	5.5 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Zythos	30 g	4 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
SefAle US-05	Ale	Dry	23 g	---