

## Black AIPA 16°

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **68**
- SRM **32.1**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt  | 4.6 kg (83.6%) | 85 %  | 7    |
| Grain | Caramel/Crystal Malt - 10L | 0.4 kg (7.3%)  | 75 %  | 400  |
| Grain | Czekoladowy                | 0.3 kg (5.5%)  | 60 %  | 788  |
| Grain | Carafa III                 | 0.2 kg (3.6%)  | 70 %  | 1034 |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Bravo   | 25 g   | 60 min | 15.5 %     |
| Boil      | Dr Rudi | 25 g   | 20 min | 11.8 %     |
| Boil      | Cascade | 15 g   | 15 min | 6 %        |
| Boil      | Cascade | 15 g   | 15 min | 6 %        |
| Whirlpool | Cascade | 20 g   | 1 min  | 6 %        |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 400 ml | Fermentum Mobile |