

Black chocolate IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **72**
- SRM **57.1**
- 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 | Platki owsiane | 0.5 kg (7.7%) | 60 % | 3 |
| Grain | Monachijski | 0.5 kg (7.7%) | 80 % | 16 |
| Grain | Castle Pale Ale | 3.5 kg (53.8%) | 80 % | 8 |
| Grain | Chocolate Malt (UK) | 1.5 kg (23.1%) | 73 % | 887 |
| Grain | Black (Patent) Malt | 0.5 kg (7.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.5 % |
| Boil | Mosaic | 30 g | 30 min | 10 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |
| Whirlpool | Amarillo | 30 g | 0 min | 9.5 % |
| Dry Hop | Lemon drop | 50 g | 3 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |