

Black farmhouse IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **98**
- SRM **40.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | żytni palony | 0.5 kg (7.1%) | 68 % | 600 |
| Grain | czekoladowy | 0.5 kg (7.1%) | 68 % | 1200 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Polaris | 15 g | 60 min | 19 % |
| Boil | Cascade | 10 g | 60 min | 6 % |
| Boil | Polaris | 15 g | 50 min | 19 % |
| Aroma (end of boil) | Cascade | 30 g | 15 min | 6 % |
| Aroma (end of boil) | Eureka! | 20 g | 15 min | 18 % |
| Aroma (end of boil) | Cascade | 30 g | 10 min | 6 % |
| Aroma (end of boil) | Eureka! | 10 g | 10 min | 18 % |
| Aroma (end of boil) | cascade | 30 g | 5 min | 6 % |
| Aroma (end of boil) | Eureka! | 20 g | 5 min | 18 % |
| Dry Hop | Eureka! | 100 g | 3 day(s) | 18 % |
| Dry Hop | Polaris | 20 g | 3 day(s) | 19 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Kweik | Ale | Slant | 200 ml | kufła |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | jagody jałowca | 20 g | Boil | 15 min |

| | | | | |
|-------|------------|------|------|--------|
| Spice | bergamotka | 40 g | Boil | 15 min |
|-------|------------|------|------|--------|