

# BLACK IPA\_1

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **30.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **41.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (21.1%)	80 %	16
Grain	Pale Ale Maris Otter Extra	5 kg (52.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (15.8%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.3%)	68 %	400
Grain	Weyermann - Dehusked Carafa III	0.5 kg (5.3%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	60 min	17 %
Boil	Galaxy	60 g	5 min	17 %
Boil	Galaxy	70 g	0 min	17 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %