

# Black IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **70**
- SRM **33.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (73.6%)	80 %	5
Grain	Strzegom Wiedeński	0.35 kg (8.6%)	79 %	10
Grain	Carahell	0.25 kg (6.1%)	77 %	26
Grain	Biscuit Malt	0.13 kg (3.1%)	79 %	45
Grain	Carafa II Special	0.25 kg (6.1%)	70 %	1110
Grain	Strzegom pszenica prażona	0.1 kg (2.5%)	70 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Boil	Citra	15 g	5 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Dry Hop	Citra	75 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis