

# Black IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **66**
- SRM **29.5**
- 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (87%)	80 %	16
Grain	Czekoladowy	0.25 kg (4.3%)	60 %	788
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985
Grain	Strzegom Karmel 150	0.25 kg (4.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Amarillo	30 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis