

# Black IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **64**
- SRM **32.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (87.5%)	80 %	8
Grain	Black (Patent) Malt	0.8 kg (10%)	55 %	985
Grain	Cara Blonde - Castle Malting	0.2 kg (2.5%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	16.5 %
Aroma (end of boil)	Citra	25 g	5 min	12.8 %
Aroma (end of boil)	Galaxy	25 g	5 min	13.6 %
Aroma (end of boil)	Citra	25 g	0 min	12.8 %
Aroma (end of boil)	Galaxy	25 g	0 min	13.6 %