

# Black IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **43.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	1 kg (13.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	50 g	Secondary	2 day(s)