

# Black IPA

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- Gravity **15.4 BLG**
- ABV ---
- IBU **67**
- SRM **34.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński        | 5 kg (76.9%)  | 81 %  | 4   |
| Grain | Carahell          | 0.5 kg (7.7%) | 77 %  | 26  |
| Grain | Carafa Special II | 0.5 kg (7.7%) | 70 %  | 812 |
| Grain | Biscuit Malt      | 0.5 kg (7.7%) | 79 %  | 45  |

## Hops

| Use for   | Name    | Amount | Time      | Alpha acid |
|-----------|---------|--------|-----------|------------|
| Boil      | Chinook | 50 g   | 60 min    | 13 %       |
| Boil      | Cascade | 25 g   | 15 min    | 6 %        |
| Whirlpool | Cascade | 25 g   | 0 min     | 6 %        |
| Dry Hop   | Cascade | 50 g   | 14 day(s) | 6 %        |

## Yeasts

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