

# Black IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **74**
- SRM **33.4**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (37.5%)	85 %	7
Grain	Pilzneński	0.5 kg (12.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Castle Cafe	0.5 kg (12.5%)	75.5 %	250
Grain	Brown Malt (British Chocolate)	0.5 kg (12.5%)	70 %	175
Grain	Crystal Malt	0.25 kg (6.3%)	75 %	95
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (6.3%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	20 min	15 %
Whirlpool	Galaxy	80 g	20 min	15 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min
Water Agent	Kwas fosforowy	3 g	Boil	1 min