

Black IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **54**
- SRM **39.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|------|
| Grain | Pilzneński | 5 kg (71.4%) | 81 % | 4 |
| Grain | Caramel Aromatic | 0.2 kg (2.9%) | 75 % | 180 |
| Grain | Żytni | 1 kg (14.3%) | 85 % | 8 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (7.1%) | 68 % | 1200 |
| Grain | Weyermann - Dehusked Carafo II | 0.3 kg (4.3%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Chinook | 40 g | 60 min | 13 % |
| Aroma (end of boil) | Cascade | 60 g | 5 min | 6.9 % |
| Aroma (end of boil) | Pallisade | 30 g | 0 min | 6.5 % |
| Aroma (end of boil) | Ekuanot | 30 g | 0 min | 12.8 % |