

# Black IPA 22L

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- Gravity **15.3 BLG**
- ABV ---
- IBU **66**
- SRM **40**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (47.6%)	79 %	6
Grain	Strzegom Monachijski typ II	2.3 kg (36.5%)	79 %	22
Grain	Caramunich Malt	0.4 kg (6.3%)	71.7 %	110
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.8%)	68 %	1202
Grain	Strzegom Barwiący	0.3 kg (4.8%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13 %
Aroma (end of boil)	Mosaic	30 g	30 min	10 %
Aroma (end of boil)	Citra	30 g	5 min	13.5 %