

Black IPA 25.05.19

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **23.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (81.3%) | 80 % | 4 |
| Grain | Weyermann - Dehusked Carafa II | 0.5 kg (8.1%) | 70 % | 837 |
| Grain | Biscuit Malt | 0.25 kg (4.1%) | 79 % | 45 |
| Grain | Cara Gold Castlemalting | 0.15 kg (2.4%) | 78 % | 120 |
| Sugar | Brown Sugar, Light | 0.25 kg (4.1%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 11.6 % |
| Boil | Citra | 25 g | 45 min | 11.6 % |
| Boil | East Kent Goldings | 30 g | 15 min | 4 % |
| Boil | Citra | 25 g | 10 min | 11.6 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 11.6 % |
| Dry Hop | Centennial | 60 g | 5 day(s) | 9.4 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |