

# black ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **56**
- SRM **23.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa II	0.3 kg (6.7%)	70 %	837
Grain	Strzegom Pale Ale	3.5 kg (77.8%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.7 kg (15.6%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	45 min	10 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Citra	25 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile