

# Black IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **94**
- SRM **44.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (37.5%)	80 %	4
Grain	Carafa III	1 kg (12.5%)	70 %	1034
Grain	Weyermann - Melanoiden Malt(N)	1 kg (12.5%)	81 %	53
Grain	Monachijski (N)	2 kg (25%)	80 %	16
Grain	Weyermann - Abbey Malt (N)	1 kg (12.5%)	50 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	14.2 %
Boil	Smaragd	50 g	10 min	5 %
Boil	Sorachi Ace	50 g	10 min	12.4 %
Boil	Cascade	30 g	10 min	6 %