

Black IPA 64

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **26.6**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **37.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.5 kg (70.3%)	80 %	7
Grain	Strzegom Karmel 30	0.7 kg (7.6%)	75 %	150
Grain	Carafa II	0.7 kg (7.6%)	70 %	812
Grain	Biscuit Malt	0.35 kg (3.8%)	79 %	45
Adjunct	Płatki owsiane	0.5 kg (5.4%)	85 %	3
Sugar	cukier brązowy	0.5 kg (5.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Amarillo	40 g	45 min	9.5 %
Boil	Cascade	50 g	15 min	6 %
Boil	Cascade	50 g	1 min	6 %
Dry Hop	Amarillo	125 g	4 day(s)	9.5 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Chinook	30 g	4 day(s)	13 %