

Black IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **32**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.7%)	81 %	4
Grain	Fawcett - Dark Crystal	0.5 kg (7.9%)	71 %	300
Grain	Chocolate Malt (UK)	0.3 kg (4.7%)	73 %	1200
Grain	Carafa III	0.3 kg (4.7%)	70 %	1034
Grain	Caramunich® typ I	0.25 kg (3.9%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	35 g	60 min	6 %
Boil	Cascade	10 g	30 min	6 %
Aroma (end of boil)	Cascade	5 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Finings	mech irlandzki	7 g	Boil	15 min