

# Black IPA Marcin

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **26**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.2 kg (64.7%)	80 %	7
Grain	Strzegom Wiedeński	0.5 kg (14.7%)	79 %	10
Grain	Pszeniczny	0.5 kg (14.7%)	85 %	4
Grain	Weyermann - Carafa III	0.2 kg (5.9%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	20 g	20 min	12 %
Boil	WAI-ITI	20 g	10 min	4.1 %
Boil	Simcoe	10 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	7 g	---