

Black IPA on Red

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **33**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Red Active Viking Malt | 2 kg (31.3%) | 79 % | 35 |
| Grain | Strzegom Wiedeński | 2 kg (31.3%) | 79 % | 10 |
| Grain | Żytni Viking Malt | 1.5 kg (23.4%) | 81 % | 7 |
| Grain | Pale Ale Viking malt | 0.5 kg (7.8%) | 80 % | 5 |
| Grain | Barwiący Viking malt | 0.4 kg (6.3%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Cascade USA (PL) | 40 g | 60 min | 5.5 % |
| Aroma (end of boil) | Citra USA | 40 g | 15 min | 12.5 % |
| Dry Hop | Citra USA | 50 g | 5 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 500 ml | Fermentum Mobile |