

## Black IPA (session)

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **20.8**
- Style **American 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (65.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Carafa III	0.3 kg (5.5%)	70 %	1400
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3
Grain	łuska ryżowa	0.1 kg (1.8%)	1 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	40 min	12.1 %
Boil	Ekuanot	15 g	10 min	14 %
Aroma (end of boil)	Cascade	50 g	1 min	6 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Lotus	50 g	2 day(s)	16.6 %
Dry Hop	Galaxy	50 g	2 day(s)	17.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile