

# Black IPA Single HOP Cashmere ver. 2 10l

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **59**
- SRM **34.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński                       | 2.5 kg (71.4%) | 81 %  | 4    |
| Grain | Strzegom Monachijski typ I       | 0.23 kg (6.4%) | 79 %  | 16   |
| Grain | Strzegom Monachijski typ II      | 0.23 kg (6.4%) | 79 %  | 22   |
| Grain | Carafa III                       | 0.23 kg (6.4%) | 70 %  | 1034 |
| Grain | Płatki owsiane                   | 0.23 kg (6.4%) | 85 %  | 3    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.9%)  | 73 %  | 1001 |

## Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Cashmere | 15 g   | 60 min   | 6.7 %      |
| Boil       | Cashmere | 25 g   | 30 min   | 6.7 %      |
| Boil       | Cashmere | 25 g   | 15 min   | 6.7 %      |
| Whirlpool  | Cashmere | 25 g   | 0 min    | 6.7 %      |
| Dry Hop    | Cashmere | 50 g   | 4 day(s) | 6.7 %      |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen        | Ale  | Liquid | 500 ml | Fermentum Mobile |
| starter 1000 ml dekantowany |      |        |        |                  |