

Black IPA - single hop Sorachi Ace

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **27.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (81.1%) | 80 % | 5 |
| Grain | Red Crystal | 0.5 kg (9%) | --- % | --- |
| Grain | Chocolate Malt (US) | 0.3 kg (5.4%) | 60 % | 690 |
| Grain | Carafa III | 0.25 kg (4.5%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 30 g | 60 min | 10 % |
| Boil | Sorachi Ace | 35 g | 15 min | 10 % |
| Boil | Sorachi Ace | 35 g | 10 min | 10 % |
| Boil | Sorachi Ace | 35 g | 2 min | 10 % |
| Boil | Sorachi Ace | 15 g | 0 min | 10 % |
| Dry Hop | Sorachi Ace | 50 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |