

Black IPA with juniper berries

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **63**
- SRM **40.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (80.9%)	85 %	7
Grain	Carahell	0.3 kg (4.4%)	77 %	26
Grain	Weyermann - Carafa II	1 kg (14.7%)	20 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Chinook	30 g	10 min	13 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %
Whirlpool	Citra	50 g	3 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Jagody jałowca	40 g	Secondary	5 day(s)

Notes

- Jagody jałowca macerowane 24h w 100ml wódki i dolane na cichą razem z wódką
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