

Black IPAv2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **29**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (77.5%) | 80.5 % | 6 |
| Grain | Weyermann - Carapils | 0.25 kg (6.5%) | 78 % | 4 |
| Grain | Pszeniczny | 0.25 kg (6.5%) | 85 % | 4 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (6.5%) | 70 % | 1300 |
| Sugar | Brown Sugar, Dark | 0.12 kg (3.1%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Warrior | 18 g | 60 min | 15.1 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Whirlpool | Simcoe | 15 g | 0 min | 13.2 % |
| Whirlpool | cascade | 35 g | 0 min | 13.2 % |
| Dry Hop | cascade | 30 g | 2 day(s) | 13.2 % |
| Dry Hop | Simcoe | 20 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 100 ml | Wyeast Labs |