

## Black IPAv3

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **63**
- SRM **33.5**
- 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 **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5.3 kg (73.6%)	80.5 %	6
Grain	Weyermann - Carapils	0.5 kg (6.9%)	78 %	4
Grain	Pszeniczny	0.7 kg (9.7%)	85 %	4
Grain	Weyermann - Dehusked Carafa III	0.5 kg (6.9%)	70 %	1300
Sugar	Brown Sugar, Dark	0.2 kg (2.8%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Centennial	20 g	15 min	10.5 %
Whirlpool	Citra	25 g	0 min	13.2 %
Whirlpool	Centennial	25 g	0 min	10.5 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Dry Hop	Simcoe	50 g	2 day(s)	14.5 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Citra	25 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile