

Black NE IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **21.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (21.5%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2.5 kg (53.8%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (8.6%) | 85 % | 3 |
| Grain | Pszeniczny | 0.5 kg (10.8%) | 85 % | 4 |
| Grain | Carafa II | 0.25 kg (5.4%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale | Liquid | 30 ml | Yeast Bay |