

Black Sheep IPA 3

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **28.4**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	COOKIE Viking Malt	1.5 kg (19.2%)	72 %	50
Grain	Caramel PALE Viking Malt	0.5 kg (6.4%)	77 %	8
Grain	Płatki owsiane	0.3 kg (3.8%)	85 %	3
Grain	CZEKOLADOWY CIEMNY Viking Malt	0.5 kg (6.4%)	67 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	8.7 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	2.8 %
Dry Hop	Lublin (Lubelski)	50 g	5 day(s)	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa
Gęstwa	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Jeżyny	2000 g	Secondary	5 day(s)