

# Black Sheep IPA 4

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **31.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Golden Ale	2 kg (31.3%)	80 %	11.5
Grain	Viking Malt Pale Ale Zero	3 kg (46.9%)	79 %	6
Grain	COOKIE Viking Malt	1 kg (15.6%)	72 %	50
Grain	Strzegom Barwiący	0.4 kg (6.3%)	65 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.1 %
Boil	Oktawia PL	60 g	30 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	500 ml	Fermentum Mobile