

Black w budowie

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU ---
- SRM **30.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (59.2%) | 85 % | 7 |
| Grain | Pilzneński | 1 kg (13.2%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (13.2%) | 80 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.3%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.25 kg (3.3%) | 68 % | 1300 |
| Grain | Płatki żytnie | 0.4 kg (5.3%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (2.6%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | --- |