

blak ipa

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **42.9**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|----------------|-------|------|
| Grain | Płatki pszeniczne | 1 kg (44.4%) | 60 % | 3 |
| Grain | Strzegom Pilzneński | 1.1 kg (48.9%) | 80 % | 4 |
| Grain | Abbey Castle | 0.05 kg (2.2%) | 80 % | 45 |
| Liquid Extract | sinamar | 0.1 kg (4.4%) | 55 % | 5000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Zythos | 5 g | 60 min | 11 % |
| Aroma (end of boil) | Zythos | 25 g | 5 min | 11 % |
| Aroma (end of boil) | Falconer's Flight | 25 g | 5 min | 10.5 % |
| Dry Hop | Simcoe cryo | 25 g | 2 day(s) | 22.2 % |