

## BLM IPA/Stout

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **69**
- SRM **46.6**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (80%)	80 %	5
Grain	Carafa III	0.5 kg (6.7%)	70 %	1034
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.7%)	73 %	120
Grain	Jęczmień palony	0.5 kg (6.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	100 g	60 min	4.5 %
Aroma (end of boil)	Citra	72 g	10 min	12 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	60 min