

## czarne BMW

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **23.6**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Carafa II	0.5 kg (8.3%)	70 %	812
Grain	Biscuit Malt	0.25 kg (4.2%)	79 %	45
Grain	Viking Golden ale	0.25 kg (4.2%)	80 %	14

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Dry Hop	Cascade	30 g	5 day(s)	6 %