

# imperial black ipa

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **81**
- SRM **39**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4.5 kg (83.3%)	80.5 %	6
Grain	Weyermann - Carafa II	0.2 kg (3.7%)	70 %	837
Grain	Czekoladowy	0.3 kg (5.6%)	60 %	788
Grain	Strzegom Karmel 300	0.4 kg (7.4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	20 g	60 min	15 %
Aroma (end of boil)	Kohatu	40 g	10 min	7.8 %
Aroma (end of boil)	El Dorado	20 g	10 min	15 %
Aroma (end of boil)	Bravo	20 g	10 min	15.5 %
Dry Hop	Waimea	40 g	14 day(s)	17 %
Dry Hop	Sabro	20 g	14 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa (cold brew	2000 g	Bottling	---