

# Imperial Black IPA

- Gravity **18 BLG**
- ABV ---
- IBU **120**
- SRM **62**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.75 kg (83.9%)	80 %	7
Grain	Strzegom Czekoladowy 400	0.5 kg (7.3%)	68 %	400
Grain	Briess - Chocolate Malt	0.35 kg (5.1%)	60 %	1200
Grain	Black (Patent) Malt	0.25 kg (3.6%)	55 %	1350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	15.5 %
Boil	Dr Rudi	20 g	50 min	11.8 %
Aroma (end of boil)	DR Rudi	30 g	20 min	11.5 %
Aroma (end of boil)	Cascade	33 g	15 min	6 %
Aroma (end of boil)	Eureka	20 g	15 min	18 %
Aroma (end of boil)	Cascade	33 g	10 min	6 %
Aroma (end of boil)	Eureka	10 g	10 min	18 %
Aroma (end of boil)	Cascade	33 g	1 min	6 %
Aroma (end of boil)	Eureka	20 g	1 min	18 %
Dry Hop	Eureka	100 g	3 day(s)	18 %
Dry Hop	Dr Rudi	30 g	3 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's