

IPA #23 BLACK

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **42.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **501.9 liter(s)**
- Total mash volume **645.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|----------------|--------|------|
| Grain | Pilzneński Premium Weyermann | 111 kg (76.3%) | 80.5 % | 2.75 |
| Grain | Żytmi Weyermann | 25 kg (17.2%) | 81 % | 7 |
| Grain | Carafa II Special | 7 kg (4.8%) | 65 % | 1150 |
| Grain | Carafa III Special | 0.4 kg (0.3%) | 65 % | 1400 |
| Liquid Extract | Sinamar | 2 kg (1.4%) | 1 % | 8350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Magnat | 650 g | 60 min | 17.2 % |
| Whirlpool | Simcoe | 800 g | 15 min | 12.5 % |
| Whirlpool | Centennial | 1000 g | 15 min | 8.5 % |
| Dry Hop | Simcoe | 3400 g | 6 day(s) | 12.5 % |
| Dry Hop | Centennial | 3000 g | 6 day(s) | 8.5 % |
| Dry Hop | Idaho 7 | 4000 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 1000 g | Fermentis |

Notes

- Zgłoszenie 15°P
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