

Pacyfic Double Black IPA

- Gravity **20.2 BLG**
- ABV ---
- IBU **93**
- SRM **45.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (49%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (19.6%) | 81 % | 6 |
| Grain | Fawcett - Crystal | 1 kg (9.8%) | 70 % | 160 |
| Grain | Biscuit Malt | 1 kg (9.8%) | 79 % | 45 |
| Grain | Carafa II Special | 1 kg (9.8%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.2 kg (2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 30 g | 60 min | 11 % |
| Boil | Enigma (AUS) | 30 g | 45 min | 17.2 % |
| Boil | Nelson Sauvín | 50 g | 10 min | 11 % |
| Boil | Enigma (AUS) | 50 g | 10 min | 17.2 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 1 min | 11 % |
| Aroma (end of boil) | Enigma (AUS) | 50 g | 1 min | 17.2 % |
| Dry Hop | Nelson Sauvín | 70 g | 4 day(s) | 11 % |
| Dry Hop | Enigma (AUS) | 70 g | 3 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 11 g | Mangrove Jack's |