

# Single Hop Black IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **75**
- SRM **68.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (76.9%)	79 %	6.5
Grain	Carafa Special Typ III	1 kg (15.4%)	65 %	1400
Grain	Jęczmień palony	0.5 kg (7.7%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	50 g	60 min	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis