Black IPA

- Gravity **16.1 BLG**
- ABV **---**
- IBU **83**
- SRM **27.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1 kg *(26.3%)*	80.5 %	6
Grain	Weyermann - Carapils	0.5 kg *(13.2%)*	78 %	4
Grain	BESTMALZ - Best Pilsen	1 kg *(26.3%)*	80.5 %	4
Grain	Weyermann - Carafa II	0.3 kg *(7.9%)*	70 %	837
Grain	Munich Malt	1 kg *(26.3%)*	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Mosaic	50 g	15 min	10 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.