Szyninger IPA #2

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **99**
- SRM **26.5**
- Style **Black IPA**

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 **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg *(31.6%)*	85 %	7
Grain	Monachijski	2 kg *(25.3%)*	80 %	16
Grain	Pszeniczny	1.5 kg *(19%)*	85 %	4
Grain	Pilzneński	1 kg *(12.7%)*	81 %	4
Grain	Jęczmień palony	0.3 kg *(3.8%)*	55 %	985
Grain	Caraaroma	0.3 kg *(3.8%)*	78 %	400
Sugar	cukier	0.3 kg *(3.8%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	12 %
Boil	Simcoe	60 g	20 min	13.2 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis