

#2018.02 Black IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **53**
- SRM **25.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **34.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6.2 kg (89.9%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (5.8%) | 68 % | 286 |
| Grain | Chocolate Malt (UK) | 0.1 kg (1.4%) | 1 % | 887 |
| Grain | Black (Patent) Malt | 0.1 kg (1.4%) | 1 % | 1200 |
| Grain | Black Barley (Roast Barley) | 0.1 kg (1.4%) | 1 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 14 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 30 g | 5 min | 15.5 % |
| Aroma (end of boil) | Simcoe | 30 g | 5 min | 13.2 % |
| Dry Hop | Mosaic | 40 g | 4 day(s) | 11.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Zest z cytryny | 10 g | Secondary | 4 day(s) |
| Flavor | Trawa cytrynowa | 10 g | Secondary | 4 day(s) |

Notes

- Zest z 2 cytryn
2x trawa cytrynowa (rozbita i posiekana, zdezynfekowana w wódce)
Sep 20, 2018, 12:21 AM