

## 35.

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **100**
- SRM **26.7**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.8%)	79 %	6
Grain	Czekoladowy	0.215 kg (3.9%)	60 %	788
Grain	Jęczmień palony	0.29 kg (5.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	15 min	13.2 %
Aroma (end of boil)	Eureka!	25 g	15 min	18 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %