

## #67 Black Ipa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **65**
- SRM **34.3**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Barwiący	0.3 kg (5%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5%)	68 %	1200
Adjunct	Płatki jęczmienne	0.4 kg (6.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	60 min	14 %
Boil	Centennial	30 g	15 min	10.5 %
Whirlpool	Mosaic	50 g	15 min	10 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %