

Black AIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **75**
- SRM **28.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.75 kg (83.9%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.3%) | 70 % | 299 |
| Grain | Chocolate Malt (UK) | 0.35 kg (5.1%) | 73 % | 887 |
| Grain | Carafa II | 0.25 kg (3.6%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | Bravo | 25 g | 60 min | 15.5 % |
| Boil | El Dorado | 25 g | 20 min | 15 % |
| Boil | Sabro | 50 g | 10 min | 15 % |
| Dry Hop | Sabro | 50 g | 6 day(s) | 15 % |