

# Black AIPA

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- 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 %