

# Black farmhouse IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **98**
- SRM **40.5**
- 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 **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	żytni palony	0.5 kg (7.1%)	68 %	600
Grain	czekoladowy	0.5 kg (7.1%)	68 %	1200
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	15 g	60 min	19 %
Boil	Cascade	10 g	60 min	6 %
Boil	Polaris	15 g	50 min	19 %
Aroma (end of boil)	Cascade	30 g	15 min	6 %
Aroma (end of boil)	Eureka!	20 g	15 min	18 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Aroma (end of boil)	Eureka!	10 g	10 min	18 %
Aroma (end of boil)	cascade	30 g	5 min	6 %
Aroma (end of boil)	Eureka!	20 g	5 min	18 %
Dry Hop	Eureka!	100 g	3 day(s)	18 %
Dry Hop	Polaris	20 g	3 day(s)	19 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kweik	Ale	Slant	200 ml	kufła

## Extras

Type	Name	Amount	Use for	Time
Spice	jagody jałowca	20 g	Boil	15 min

Spice	bergamotka	40 g	Boil	15 min
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