

Black Hot Ipa v.2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **63**
- SRM **25.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (76.9%)	80 %	5
Grain	Rye Malt	1 kg (17.1%)	63 %	10
Grain	Carafa III	0.35 kg (6%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	15 min	12.5 %
Dry Hop	Centennial	100 g	3 day(s)	9.4 %
Boil	lunga	50 g	30 min	11 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oyl 091	Ale	Liquid	500 ml	Omega yeast labs