

Black IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **70**
- SRM **33.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (73.6%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.35 kg (8.6%) | 79 % | 10 |
| Grain | Carahell | 0.25 kg (6.1%) | 77 % | 26 |
| Grain | Biscuit Malt | 0.13 kg (3.1%) | 79 % | 45 |
| Grain | Carafa II Special | 0.25 kg (6.1%) | 70 % | 1110 |
| Grain | Strzegom pszenica prażona | 0.1 kg (2.5%) | 70 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 35 g | 60 min | 12 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Citra | 75 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 50 ml | Fermentis |