

# Black IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **25.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 2.2 kg (64.7%) | 80 %  | 7    |
| Grain | Strzegom Wiedeński     | 0.5 kg (14.7%) | 79 %  | 10   |
| Grain | Pszeniczny             | 0.5 kg (14.7%) | 85 %  | 4    |
| Grain | Weyermann - Carafa III | 0.2 kg (5.9%)  | 70 %  | 1400 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Galaxy | 15 g   | 60 min | 13.6 %     |
| Boil    | Galaxy | 20 g   | 10 min | 13.6 %     |
| Boil    | Galaxy | 15 g   | 5 min  | 13.6 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 7 g    | ---        |