

# Black Ipa

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **98**
- SRM **48.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC  |
|-------|---------------------|---------------|-------|------|
| Grain | Viking Pilsner malt | 3 kg (42.9%)  | 80 %  | 4    |
| Grain | Monachijski         | 3 kg (42.9%)  | 79 %  | 15   |
| Grain | Czekoladowy         | 0.5 kg (7.1%) | 68 %  | 1200 |
| Grain | Jęczmień palony     | 0.5 kg (7.1%) | 70 %  | 1000 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | lunga      | 50 g   | 60 min | 11 %       |
| Boil                | Chinook    | 50 g   | 60 min | 5.3 %      |
| Aroma (end of boil) | Cascade PL | 50 g   | 5 min  | 5.2 %      |
| Whirlpool           | Oktawia    | 50 g   | 10 min | 7.1 %      |
| Whirlpool           | Simcoe     | 50 g   | 10 min | 13.2 %     |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| FM53 Voss kveik | Ale  | Dry  | 11 g   | FM         |