

# Black IPA

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- Gravity **15.4 BLG**
- ABV ---
- IBU **67**
- SRM **34.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Carahell	0.5 kg (7.7%)	77 %	26
Grain	Carafa Special II	0.5 kg (7.7%)	70 %	812
Grain	Biscuit Malt	0.5 kg (7.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Cascade	25 g	15 min	6 %
Whirlpool	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	50 g	14 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis