

# BLACK IPA 18

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **58**
- SRM **27.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (85.4%)	80 %	5
Grain	Strzegom Karmel 300	0.2 kg (2.4%)	70 %	299
Grain	Strzegom Monachijski typ II	0.5 kg (6.1%)	79 %	22
Grain	Carafa II	0.3 kg (3.7%)	70 %	812
Grain	Strzegom pszenica prażona	0.2 kg (2.4%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	15.5 %
Boil	Cascade	20 g	5 min	6 %
Boil	Cascade	20 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	Fermentum Mobile