

black ipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **70**
- SRM **27.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Weyermann - Carafa III	0.5 kg (6.3%)	70 %	1024
Grain	Weyermann - Carawheat	0.5 kg (6.3%)	77 %	97
Grain	Oats, Flaked	0.5 kg (6.3%)	80 %	2
Grain	Pszoniczny	0.5 kg (6.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Falconer's Flight	25 g	60 min	10.5 %
Aroma (end of boil)	citra	25 g	10 min	2.8 %
Aroma (end of boil)	Falconer's Flight	25 g	0 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis