

# Black IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **61**
- SRM **36.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7%)	78 %	4
Grain	Pszeniczny	0.5 kg (7%)	85 %	4
Grain	Carafa III	0.5 kg (7%)	70 %	1400
Grain	płatki jęczmienne	0.4 kg (5.6%)	60 %	4
Sugar	cukier brązowy	0.2 kg (2.8%)	100 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	60 g	30 min	5.1 %
Dry Hop	Styrian Dragon	30 g	11 day(s)	7.2 %
Dry Hop	Palisade	60 g	11 day(s)	7.5 %
Dry Hop	Idaho 7	50 g	11 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8.5 g	Fermentis