

# Black IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **18**
- SRM **32.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (72.3%)	82 %	4
Grain	Jęczmień palony	0.3 kg (3.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6%)	68 %	1200
Grain	Strzegom Wiedeński	1 kg (12%)	79 %	10
Grain	Strzegom Karmel 150	0.3 kg (3.6%)	75 %	150
Grain	Strzegom Karmel 30	0.2 kg (2.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Whirlpool	Cascade	20 g	2 min	7.1 %
Whirlpool	Amarillo	20 g	2 min	8.8 %
Whirlpool	Centennial	20 g	2 min	9.4 %
Dry Hop	Cascade	25 g	3 day(s)	7.1 %
Dry Hop	Amarillo	25 g	3 day(s)	8.8 %
Dry Hop	Centennial	25 g	3 day(s)	9.4 %