

Black IPA v0.1

- Gravity **14.3 BLG**
- ABV ---
- IBU **48**
- SRM **26.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (76.9%)	--- %	2
Grain	pszenica niestodowana	1 kg (11%)	77 %	10
Grain	Strzegom Karmel 30	0.3 kg (3.3%)	--- %	30
Grain	Jęczmień palony	0.8 kg (8.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	20 g	60 min	12.9 %
Boil	iunga	30 g	30 min	12.9 %
Boil	Mosaic	25 g	20 min	12 %
Boil	Simcoe	25 g	3 min	13 %
Boil	Mosaic	25 g	3 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---

Notes

- do gotowania dodany będzie ekstrakt- 0,8kg jęczmienia palonego zalanego 0,1l zimnej wody
May 1, 2017, 1:12 PM