

# black ipa z resztek

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- Gravity **14.7 BLG**
- ABV ---
- IBU **49**
- SRM **30.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 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 **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.8 kg (11%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.45 kg (6.2%)	68 %	1200
Grain	Strzegom Pilzneński	5 kg (69%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (13.8%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Sybilla	90 g	10 min	3.5 %
Dry Hop	Simcoe	90 g	---	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale