

Black IPA z resztek i nie tylko

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **29.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (68.7%)	79 %	6
Grain	Carafa II	0.254 kg (4.4%)	70 %	812
Grain	Jęczmień palony	0.065 kg (1.1%)	55 %	985
Grain	Czekoladowy	0.2 kg (3.4%)	60 %	788
Grain	Cara Gold Castlemalting	0.8 kg (13.7%)	78 %	120
Grain	Caramunich I	0.25 kg (4.3%)	73 %	80
Sugar	cukier kuchenny	0.25 kg (4.3%)	80 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	3 g	60 min	11.8 %
Boil	Magnum	29 g	60 min	12 %
Boil	Cascade	25 g	45 min	6 %
Boil	Fuggles	30 g	15 min	4.3 %
Boil	Cascade	25 g	1 min	6 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis