

Black Sheep IPA 3

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **36**
- 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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.1%)	80 %	5
Grain	COOKIE Viking Malt	1 kg (14.7%)	72 %	50
Grain	Golden Ale	2 kg (29.4%)	77 %	11
Grain	Płatki owsiane	0.3 kg (4.4%)	85 %	3
Grain	Barwiący	0.5 kg (7.4%)	55 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	8.7 %
Aroma (end of boil)	Puławski	50 g	15 min	6.9 %
Dry Hop	Puławski	50 g	5 day(s)	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile