

# blak ipa

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **42.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	1 kg (44.4%)	60 %	3
Grain	Strzegom Pilzneński	1.1 kg (48.9%)	80 %	4
Grain	Abbey Castle	0.05 kg (2.2%)	80 %	45
Liquid Extract	sinamar	0.1 kg (4.4%)	55 %	5000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	5 g	60 min	11 %
Aroma (end of boil)	Zythos	25 g	5 min	11 %
Aroma (end of boil)	Falconer's Flight	25 g	5 min	10.5 %
Dry Hop	Simcoe cryo	25 g	2 day(s)	22.2 %