

# Czarańcza

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **56**
- SRM **31.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	6.2 kg (83.2%)	--- %	7
Grain	Pszoniczny	0.4 kg (5.4%)	85 %	4
Grain	Carafa III	0.3 kg (4%)	70 %	1034
Grain	Strzegom Barwiący	0.3 kg (4%)	68 %	1300
Grain	Strzegom Karmel 30	0.25 kg (3.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	50 min	15.5 %
Boil	Amarillo	30 g	20 min	9.5 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Dry Hop	Equinox	30 g	5 day(s)	13.1 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	0.3 g	Boil	10 min