

# Czarna IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **31.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (58.8%)	80 %	7
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (17.6%)	80 %	7
Grain	Weyermann - Carawheat	0.5 kg (5.9%)	77 %	110
Grain	Carafa III	0.5 kg (5.9%)	70 %	1400
Grain	Barley, Flaked	0.5 kg (5.9%)	70 %	4
Grain	Fawcett - Dark Crystal	0.5 kg (5.9%)	71 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	10.5 %
Boil	Centennial	25 g	15 min	10.5 %
Boil	Citra	15 g	15 min	12 %
Boil	Enigma (AUS)	15 g	15 min	17.2 %
Boil	Centennial	35 g	5 min	10.5 %
Boil	Citra	35 g	5 min	12 %
Boil	Mosaic	50 g	5 min	10 %
Boil	Enigma (AUS)	35 g	5 min	17.2 %
Dry Hop	Centennial	65 g	5 day(s)	10.5 %
Dry Hop	Enigma (AUS)	50 g	5 day(s)	17.2 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Us-05	Ale	Dry	20 g	Fermentis