

Czarna PIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **81**
- SRM **31.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (72.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (14.5%) | 85 % | 3 |
| Grain | Czekoladowy | 0.3 kg (4.3%) | 60 % | 788 |
| Grain | Carafa III | 0.3 kg (4.3%) | 70 % | 1034 |
| Grain | Płatki pszeniczne | 0.3 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | lunga | 30 g | 20 min | 11 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |
| Boil | lunga | 30 g | 5 min | 11 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 40 g | 3 day(s) | 4 % |
| Dry Hop | lunga | 40 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | --- |

Notes

- warzenie - 26.03.2018 r.
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