

# Dark Side IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **70**
- SRM **36**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Carafa III	0.5 kg (7.2%)	70 %	1034
Grain	Weyermann - Carapils	0.5 kg (7.2%)	78 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.2%)	79 %	22
Grain	Barwiący	0.2 kg (2.9%)	55 %	985
Sugar	cukier brązowy	0.2 kg (2.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %
Boil	Equinox	25 g	30 min	13.1 %
Aroma (end of boil)	Cascade PL	60 g	0 min	5.2 %
Aroma (end of boil)	Equinox	15 g	0 min	13.1 %
Dry Hop	Equinox	100 g	5 day(s)	13.1 %
Dry Hop	Cascade PL	60 g	5 day(s)	5.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	15 min