

P5

- Gravity **15.2 BLG**
- ABV ---
- IBU **88**
- SRM **38.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (80%)	79 %	6
Grain	Biscuit Malt	0.125 kg (4%)	79 %	45
Grain	Carafa II	0.25 kg (8%)	70 %	812
Grain	Strzegom Karmel 150	0.25 kg (8%)	78 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	10 g	60 min	11 %
Boil	Zythos	10 g	30 min	11 %
Boil	Enigma (AUS)	11 g	20 min	17.2 %
Boil	Citra	14 g	20 min	13.5 %
Boil	Waimea	12 g	2 min	15.1 %
Dry Hop	Zythos	20 g	5 day(s)	11 %
Dry Hop	Waimea	22 g	5 day(s)	15.1 %
Dry Hop	Vic Secret (AUS)	19 g	5 day(s)	16.1 %