

# Pacyfic Double Black IPA

- Gravity **20.2 BLG**
- ABV ---
- IBU **93**
- SRM **45.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (49%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (19.6%)	81 %	6
Grain	Fawcett - Crystal	1 kg (9.8%)	70 %	160
Grain	Biscuit Malt	1 kg (9.8%)	79 %	45
Grain	Carafa II Special	1 kg (9.8%)	70 %	812
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	30 g	60 min	11 %
Boil	Enigma (AUS)	30 g	45 min	17.2 %
Boil	Nelson Sauvignon	50 g	10 min	11 %
Boil	Enigma (AUS)	50 g	10 min	17.2 %
Aroma (end of boil)	Nelson Sauvignon	50 g	1 min	11 %
Aroma (end of boil)	Enigma (AUS)	50 g	1 min	17.2 %
Dry Hop	Nelson Sauvignon	70 g	4 day(s)	11 %
Dry Hop	Enigma (AUS)	70 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11 g	Mangrove Jack's