

S Black IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **22.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **47.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 7 kg (66.7%) | 80 % | 6.5 |
| Grain | Carahell | 1 kg (9.5%) | 77 % | 25 |
| Grain | Weyermann - Carared | 1 kg (9.5%) | 75 % | 45 |
| Grain | Weyermann - Caraamber | 1 kg (9.5%) | 75 % | 70 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (3.8%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.1 kg (1%) | 55 % | 1150 |