Afro Fruit Fire!

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **28.1**
- 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg *(79.4%)*	81 %	5
Grain	Strzegom Karmel 150	0.3 kg *(4.8%)*	75 %	150
Grain	Strzegom Karmel 30	0.3 kg *(4.8%)*	75 %	30
Grain	Weyermann - Carafa I	0.1 kg *(1.6%)*	70 %	690
Grain	Carafa III	0.1 kg *(1.6%)*	70 %	1034
Sugar	Candi Sugar, Dark	0.5 kg *(7.9%)*	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Cascade	25 g	45 min	6 %
Boil	Columbus/Tomahawk/Zeus	15 g	20 min	15.5 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Cascade	10 g	0 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Dry Hop	Chinook	25 g	7 day(s)	13 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Other	owoce	1500 g	Secondary	7 day(s)