

# BeerCalc: Sort Sol ZIP86

**Style: Black IPA**

**Brewer: Klavs Hornum**

## Vital Statistics

Volume	25 litres
OG	1057
Boil Volume	20 litres
Boil gravity	1072
Alcohol (ABV)	5.9 %
Colour	59 EBC (Dark brown)
Bitterness	74 IBU
BU:GU	1.3
FG	1012



## Fermentables

Pale Malt	7 EBC	4704 g
Wheat Malt	3 EBC	684 g
Extra Black Malt	1500 EBC	171 g
Smoked Malt	6 EBC	171 g
Chocolate Malt	800 EBC	214 g
Cara Munich I	120 EBC	43 g
		<b>5987 g</b>

## Mash schedule

90 minutes - 63 degrees! Not higher - be carefull! Start with 50/55 put malt in then let it grow to  
Total grain weight for mash: 5987 g

## Hops

Chinook	12.6 %	70 g	60 min
Citra	11.0 %	25 g	10 min
Citra	11.0 %	25 g	Dry Hop

## Misc Ingredients

## Fermentation

## Details

Brewolution American Ale Yeast  
Tørhumling: 1g pr liter = 25g Citra

Brygges 19. juli på Endelave