

## #24 Kòrsou Pretu IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **78.6**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.8 liter(s)**
- Total mash volume **1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy ciemny	3.4 kg (93.2%)	90 %	621
Grain	Weyermann - Carawheat	0.25 kg (6.8%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	6.5 %
Boil	Cascade	30 g	30 min	6.4 %
Boil	Cascade	30 g	5 min	6.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao (skórka suszona)	10 g	Boil	5 min

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
*Oct 19, 2021, 11:10 PM*