

## #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*