

# Black IPA #1 - Browar Na Wyżynie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **51.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	jasny Bruntal	1.7 kg (50%)	75 %	25
Liquid Extract	ciemny WES	1.7 kg (50%)	75 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	10 g	60 min	12.5 %
Boil	Junga (PL) - granulát	10 g	25 min	12.5 %
Boil	Simcoe (USA) - granulát	10 g	25 min	13.2 %
Aroma (end of boil)	Simcoe (USA) - granulát	10 g	7 min	13.2 %
Whirlpool	Ahtanum (USA) - granulát	30 g	0 min	3.2 %
Dry Hop	Citra (USA) - granulát	20 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Fermentis