

# Pucek Black IPA

- Gravity **15 BLG**
- ABV ---
- IBU **57**
- SRM ---
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy ciemny Bruntal	1.7 kg (41.5%)	80 %	---
Liquid Extract	Ekstrakt słodowy pale ale Bruntal	2.4 kg (58.5%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15 %
Boil	Citra	15 g	15 min	12.4 %
Boil	Amarillo	30 g	5 min	8.8 %
Boil	Citra	15 g	5 min	12.4 %
Dry Hop	Simcoe	30 g	7 day(s)	13.1 %
Dry Hop	Citra	30 g	7 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Carafa II	200 g	Mash	30 min
Flavor	Carafa III	200 g	Mash	30 min

## Notes

- PPPP podaje barwę 79EBC  
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