

## You are so cute but

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **27.3**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (85.2%)	85 %	10
Grain	Strzegom Czekoladowy ciemny	0.057 kg (1.4%)	68 %	1200
Grain	Płatki owsiane	0.07 kg (1.7%)	85 %	3
Grain	Strzegom Karmel 600	0.48 kg (11.7%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	35 min	8.9 %
Boil	Oktawia	20 g	10 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis