BIPA CSC

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **79**
- SRM **74.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg *(66.7%)*	77 %	621
Liquid Extract	ekstrakt słodowy Pale ALE	1.7 kg *(33.3%)*	77 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Chinook	30 g	30 min	12.8 %
Boil	Citra	30 g	15 min	12.4 %
Boil	Simcoe	30 g	5 min	13.2 %
Dry Hop	Citra	50 g	7 day(s)	13.5 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

Yeasts

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

Notes

- Gotowanie w garnku o pojemnosci ok. 10 l i dolewanie wody w fermentorze do ilosci 20 l.
  Nov 5, 2016, 11:19 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.