

B1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **26.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **24.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|------|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (60.5%) | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (30.2%) | 80 % | 36 |
| Grain | Strzegom Karmel 150 | 0.22 kg (3.9%) | 75 % | 150 |
| Grain | Carafa II | 0.3 kg (5.3%) | 70 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Zula | 40 g | 60 min | 9.7 % |
| Boil | Simcoe | 30 g | 15 min | 12.8 % |
| Boil | Mosaic | 30 g | 15 min | 11.1 % |
| Aroma (end of boil) | Cascade PL | 30 g | 2 min | 5.5 % |
| Aroma (end of boil) | Amarillo | 40 g | 2 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |
| US-05 | Ale | Slant | 200 ml | --- |