

SBIPA

- Gravity **18.4 BLG**
- ABV ---
- IBU **50**
- SRM **47.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (30.4%) | 90 % | 621 |
| Liquid Extract | Ekstrakt słodowy Monachijski - Weyermann Munich Amber | 1.7 kg (30.4%) | 78 % | 22 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (30.4%) | 80 % | 30 |
| Grain | Słód Wędzony Steinbach | 0.5 kg (8.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Mosaic | 50 g | 60 min | 10 % |
| Aroma (end of boil) | Hallertau | 50 g | 10 min | 4.5 % |
| Whirlpool | Centennial | 25 g | 5 min | 10.5 % |
| Dry Hop | Cascade | 100 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|-------|
| Spice | jałowiec ziarna | 15 g | Boil | 2 min |