

#24 Kòrsou Pretu IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **78.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.8 liter(s)**
- Total mash volume **1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 3.4 kg (93.2%) | 90 % | 621 |
| Grain | Weyermann - Carawheat | 0.25 kg (6.8%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 6.5 % |
| Boil | Cascade | 30 g | 30 min | 6.4 % |
| Boil | Cascade | 30 g | 5 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|-------|
| Flavor | Curacao (skórka suszona) | 10 g | Boil | 5 min |

Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.
Oct 19, 2021, 11:10 PM