

#42 Aura Noir Session Black IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **73**
- SRM **67.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 3.4 kg (100%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil | Styrian Dragon | 40 g | 60 min | 8.1 % |
| Boil | Styrian Dragon | 25 g | 30 min | 8.1 % |
| Boil | Southern Cross | 10 g | 30 min | 13 % |
| Aroma (end of boil) | Southern Cross | 50 g | 5 min | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|---------|-------|
| Spice | Curacao (skórka suszona) | 20 g | Boil | 5 min |

Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.
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