

BIPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **66**
- SRM **70.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.4 kg (45.3%)	80 %	30
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (32.1%)	80 %	600
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.2 kg (22.6%)	80 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	13 %
Boil	Citra	10 g	60 min	12 %
Boil	Cascade	20 g	20 min	6 %
Boil	Citra	10 g	20 min	12 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Citra	10 g	5 min	12 %
Boil	Ahtanum	20 g	0 min	5 %
Boil	Citra	10 g	0 min	12 %

Yeasts

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

Notes

- Było coś na zimno, ale nie pamiętam i nie mam zapisane :(
Sep 13, 2016, 8:59 PM