

Black AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **57**
- SRM **56.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (37%)	90 %	621
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.7 kg (37%)	80 %	250
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (26.1%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	30 g	60 min	9.6 %
Boil	Styrian Dragon	30 g	45 min	7.3 %
Boil	Mandarina Bavaria	15 g	30 min	9.6 %
Aroma (end of boil)	Mandarina Bavaria	5 g	0 min	9.6 %
Aroma (end of boil)	Styrian Dragon	15 g	0 min	7.3 %
Dry Hop	Mandarina Bavaria	50 g	10 day(s)	9.6 %

Yeasts

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