

## Black AIPA z ekstraktów

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **18.8**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (91.9%)	80 %	---
Grain	Jęczmień palony	0.15 kg (8.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	45 min	10 %
Boil	WAI-ITI	9 g	15 min	4.1 %
Boil	Citra	2 g	15 min	12 %
Boil	Citra	5 g	10 min	12 %
Boil	Citra	13 g	2 min	12 %
Boil	Motueka	15 g	2 min	7 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Motueka	15 g	7 day(s)	7 %
Dry Hop	WAI-ITI	9 g	7 day(s)	4.1 %
Dry Hop	Mosaic	3 g	7 day(s)	10 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	Ziarna kolendry	3 g	Boil	3 min