

# Black Flag

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **89**
- SRM **63.5**
- 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)**

## Fermentables

| Type           | Name                             | Amount       | Yield | EBC |
|----------------|----------------------------------|--------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal  | 1.7 kg (50%) | 90 %  | 621 |
| Liquid Extract | ekstrakt słodowy Bursztynowy WES | 1.7 kg (50%) | 90 %  | 300 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Warrior  | 50 g   | 60 min | 13.4 %     |
| Boil    | Amarillo | 30 g   | 15 min | 7.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |