

Black_IPA_bruntal

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **43**
- SRM **50.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (33.3%) | 90 % | 621 |
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (66.7%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|-----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Cascade | 25 g | 45 min | 6 % |
| Boil | Willamette | 25 g | 15 min | 5 % |
| Whirlpool | Cascade | 25 g | 0 min | 6 % |
| Dry Hop | Cascade | 50 g | 10 day(s) | 6 % |

Yeasts

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