

JaJuKi Black IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **52**
- SRM **46.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 1.7 kg (49.1%) | 80 % | 621 |
| Dry Extract | Bruntal ekstrakt słodowy jasny | 1 kg (28.9%) | 95 % | 26 |
| Sugar | Glukoza | 0.33 kg (9.5%) | 100 % | --- |
| Sugar | Cukier biały | 0.2 kg (5.8%) | 100 % | --- |
| Sugar | Laktoza | 0.23 kg (6.6%) | 75 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13.4 % |
| Boil | Zythos | 20 g | 20 min | 11 % |
| Aroma (end of boil) | Zythos | 30 g | 5 min | 11 % |
| Whirlpool | Chinook | 10 g | 0 min | 13.4 % |
| Whirlpool | Zythos | 10 g | 0 min | 11 % |
| Dry Hop | Chinook | 60 g | 5 day(s) | 13.4 % |
| Dry Hop | Zythos | 30 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale | Dry | 11.5 g | --- |