

# 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	---