BLACK IPA 16 blg summit/chinook/citra

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **80**
- SRM **45.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy bursztynowy (pale ale 90%, pilzeński 10%)	1.7 kg *(32.1%)*	80 %	40
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny (pszeniczny 60%, pilzeński 40%)	1.7 kg *(32.1%)*	80 %	30
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg *(32.1%)*	90 %	621
Sugar	Cukier trzcinowy ciemny Dark Muscovado	0.2 kg *(3.8%)*	99 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	14.3 %
Boil	Summit	20 g	30 min	14.3 %
Boil	Chinook	10 g	30 min	13 %
Boil	Citra US	10 g	30 min	12 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Citra US	20 g	5 min	12 %
Dry Hop	Chinook	20 g	3 day(s)	13 %
Dry Hop	Citra US	20 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa U.S. WEST COAST	Ale	Dry	10 g	GOZDAWA

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.