

## #10 Black IPA citra+ vic secret s04

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **56**
- SRM **83.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa super ciemny	1.7 kg (87.2%)	80 %	600
Grain	Jęczmień palony	0.25 kg (12.8%)	55 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	18.1 %
Aroma (end of boil)	Citra	17 g	10 min	12.5 %
Whirlpool	Vic Secret	10 g	0 min	18.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale