

# BAipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **133**
- SRM **48.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy ciemny	1.5 kg (33.3%)	80 %	700
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (66.7%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13 %
Boil	Amarillo	25 g	50 min	10 %
Boil	Mosaic	20 g	40 min	11 %
Boil	Citra	25 g	30 min	13 %
Boil	Amarillo	25 g	25 min	10 %
Aroma (end of boil)	Mosaic	25 g	10 min	11 %
Aroma (end of boil)	Citra	10 g	5 min	13 %
Aroma (end of boil)	Amarillo	10 g	5 min	10 %
Dry Hop	Sorachi Ace	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis