

BIPA CSC

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **79**
- SRM **74.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 3.4 kg (66.7%) | 77 % | 621 |
| Liquid Extract | ekstrakt słodowy Pale ALE | 1.7 kg (33.3%) | 77 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Chinook | 30 g | 30 min | 12.8 % |
| Boil | Citra | 30 g | 15 min | 12.4 % |
| Boil | Simcoe | 30 g | 5 min | 13.2 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 13.5 % |
| Dry Hop | Simcoe | 50 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Notes

- Gotowanie w garnku o pojemności ok. 10 l i dolewanie wody w fermentorze do ilości 20 l.
Nov 5, 2016, 11:19 PM