

# Black D&M

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **82.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	5.1 kg (100%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	12.8 %
Boil	Chinook	15 g	30 min	12.8 %
Boil	Citra	20 g	20 min	12 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	60 min