

# Black\_IPA\_bruntal

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **43**
- SRM **50.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (33.3%)	90 %	621
Liquid Extract	Bruntal Pale Ale	3.4 kg (66.7%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Cascade	25 g	45 min	6 %
Boil	Willamette	25 g	15 min	5 %
Whirlpool	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	50 g	10 day(s)	6 %

## Yeasts

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