

## Dark IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **65**
- SRM **40.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC  |
|----------------|----------------------------|----------------|-------|------|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (82.9%) | 80 %  | ---  |
| Grain          | Strzegom pszenica prażona  | 0.7 kg (17.1%) | 70 %  | 1000 |

Wrzucona na koniec gotowania - tylko na kolor (tak aby nie dodać cukrów i palności). BLG początkowe powinno wyjść k. 16,8 BLG

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Marynka                | 35 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Cascade                | 25 g   | 10 min   | 6 %        |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g   | 10 min   | 15.5 %     |
| Dry Hop             | Cascasde               | 25 g   | 3 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 15 g   | Fermentis  |