

SBIPA

- Gravity **18.4 BLG**
- ABV ---
- IBU **50**
- SRM **47.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (30.4%)	90 %	621
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	1.7 kg (30.4%)	78 %	22
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (30.4%)	80 %	30
Grain	Słód Wędzony Steinbach	0.5 kg (8.9%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Aroma (end of boil)	Hallertau	50 g	10 min	4.5 %
Whirlpool	Centennial	25 g	5 min	10.5 %
Dry Hop	Cascade	100 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	jałowiec ziarna	15 g	Boil	2 min