

## zielono-czarne #3

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **39.6**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	ekstrakt słodowy ciemny Bruntal	0.2 kg (9.3%)	90 %	621
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (79.1%)	80 %	30
Grain	Weyermann - Carafa III	0.25 kg (11.6%)	70 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.7 %
Aroma (end of boil)	Amarillo	20 g	10 min	8.2 %
Dry Hop	Amarillo	30 g	7 day(s)	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis