

#3 DDH Black IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **57**
- SRM **30.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **13.9 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (45.9%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (45.9%)	80 %	36
Grain	Jęczmień palony	0.3 kg (8.1%)	1 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.4 %
Boil	Cascade	5 g	30 min	6 %
Boil	Simcoe	10 g	10 min	13.2 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Whirlpool	Cascade	25 g	0 min	6 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Simcoe	60 g	5 day(s)	13.2 %
Dry Hop	Amarillo	60 g	5 day(s)	9.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %

Yeasts

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