

## B1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **26.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **24.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (60.5%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (30.2%)	80 %	36
Grain	Strzegom Karmel 150	0.22 kg (3.9%)	75 %	150
Grain	Carafa II	0.3 kg (5.3%)	70 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	40 g	60 min	9.7 %
Boil	Simcoe	30 g	15 min	12.8 %
Boil	Mosaic	30 g	15 min	11.1 %
Aroma (end of boil)	Cascade PL	30 g	2 min	5.5 %
Aroma (end of boil)	Amarillo	40 g	2 min	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---
US-05	Ale	Slant	200 ml	---