

# Black IPA #1 - Browar Na Wyżynie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **51.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Fermentables

| Type           | Name          | Amount       | Yield | EBC |
|----------------|---------------|--------------|-------|-----|
| Liquid Extract | jasny Bruntal | 1.7 kg (50%) | 75 %  | 25  |
| Liquid Extract | ciemny WES    | 1.7 kg (50%) | 75 %  | 600 |

## Hops

| Use for             | Name                     | Amount | Time     | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil                | Junga (PL) - granulát    | 10 g   | 60 min   | 12.5 %     |
| Boil                | Junga (PL) - granulát    | 10 g   | 25 min   | 12.5 %     |
| Boil                | Simcoe (USA) - granulát  | 10 g   | 25 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe (USA) - granulát  | 10 g   | 7 min    | 13.2 %     |
| Whirlpool           | Ahtanum (USA) - granulát | 30 g   | 0 min    | 3.2 %      |
| Dry Hop             | Citra (USA) - granulát   | 20 g   | 7 day(s) | 13.5 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 500 ml | Fermentis  |