

## P20

- Gravity **15.2 BLG**
- ABV ---
- IBU **76**
- SRM **37.1**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.1 kg (32.8%)	80.5 %	6
Grain	Munich Malt	1 kg (29.9%)	80 %	18
Grain	Weyermann - Caraamber	0.5 kg (14.9%)	75 %	65
Grain	Płatki jęczmienne	0.25 kg (7.5%)	85 %	3
Grain	Weyermann - Carafa II	0.25 kg (7.5%)	80 %	837
Grain	Weyermann pszeniczny jasny	0.25 kg (7.5%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	25 g	60 min	5 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Nelson Sauvin	15 g	30 min	11 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Nelson Sauvin	15 g	10 min	11 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %
Dry Hop	Nelson Sauvin	10 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka cytryny	10 g	Secondary	5 day(s)

Flavor	Skróka pomarańczy	10 g	Secondary	5 day(s)
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