Black New England IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **32.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg *(51.5%)*	80 %	5
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.2 kg *(36.4%)*	80 %	30
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(6.1%)*	68 %	1200
Grain	Weyermann - Dehusked Carafa III	0.2 kg *(6.1%)*	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Nelson Sauvin	15 g	15 min	11 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Galaxy	15 g	15 min	15 %
Dry Hop	Nelson Sauvin	20 g	7 day(s)	11 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Galaxy	20 g	7 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis