

Black IPA#6

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **17**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (82.9%)	81 %	26
Grain	Carafa II	0.2 kg (4.9%)	70 %	812
Sugar	BA Brew Kit PLUS	0.5 kg (12.2%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	HBC 638	10 g	15 min	16.7 %
Aroma (end of boil)	Amarillo	40 g	2 min	9.5 %
Aroma (end of boil)	HBC 638	40 g	2 min	16.7 %
Dry Hop	Citra	50 g	2 day(s)	12 %

Yeasts

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