

#3 DDH Black IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **57**
- SRM **30.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **13.9 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (45.9%) | 81 % | 26 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (45.9%) | 80 % | 36 |
| Grain | Jęczmień palony | 0.3 kg (8.1%) | 1 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 11.4 % |
| Boil | Cascade | 5 g | 30 min | 6 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Whirlpool | Simcoe | 50 g | 0 min | 13.2 % |
| Whirlpool | Cascade | 25 g | 0 min | 6 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Simcoe | 60 g | 5 day(s) | 13.2 % |
| Dry Hop | Amarillo | 60 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |

Yeasts

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