

## Black IPA ad hoc

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **45.8**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (44.5%)	90 %	621
Liquid Extract	ekstrakt słodowy jasny Bruntal	1.7 kg (44.5%)	90 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.42 kg (11%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11 %
Boil	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Falconer Flight	30 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---