

# Black IPA JJ

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **72**
- SRM **50.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale                | 3.4 kg (66.7%) | 80 %  | 35  |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (33.3%) | 90 %  | 621 |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Chinook           | 10 g   | 60 min   | 13 %       |
| Boil    | Zeus              | 10 g   | 60 min   | 13 %       |
| Boil    | Citra             | 30 g   | 30 min   | 12 %       |
| Boil    | Mosaic            | 30 g   | 10 min   | 10 %       |
| Boil    | Falconer's Flight | 30 g   | 10 min   | 12 %       |
| Dry Hop | Mosaic            | 30 g   | 3 day(s) | 10 %       |

## Yeasts

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