

CDA

- Gravity **15.9 BLG**
- ABV ---
- IBU **49**
- SRM **93.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (89.5%)	100 %	700
Grain	Strzegom Barwiący	0.1 kg (5.3%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.1 kg (5.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Aroma (end of boil)	Cascade	5 g	15 min	6 %
Aroma (end of boil)	Mosaic	5 g	15 min	10 %
Whirlpool	Mosaic	10 g	5 min	10 %
Whirlpool	Cascade	10 g	5 min	6 %
Whirlpool	Amarillo	10 g	5 min	9.5 %
Dry Hop	Mosaic	35 g	5 day(s)	10 %
Dry Hop	Cascade	35 g	5 day(s)	6 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %

Yeasts

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