

## You are so cute but

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **27.3**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt   | 3.5 kg (85.2%)  | 85 %  | 10   |
| Grain | Strzegom Czekoladowy ciemny | 0.057 kg (1.4%) | 68 %  | 1200 |
| Grain | Płatki owsiane              | 0.07 kg (1.7%)  | 85 %  | 3    |
| Grain | Strzegom Karmel 600         | 0.48 kg (11.7%) | 68 %  | 601  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Puławski | 50 g   | 35 min | 8.9 %      |
| Boil    | Oktawia  | 20 g   | 10 min | 7.1 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |