

## Pucek Black IPA

- Gravity **15 BLG**
- ABV ---
- IBU **57**
- SRM ---
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                              | Amount         | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy ciemny Bruntal   | 1.7 kg (41.5%) | 80 %  | --- |
| Liquid Extract | Ekstrakt słodowy pale ale Bruntal | 2.4 kg (58.5%) | 80 %  | --- |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 15 %       |
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 15 min   | 15 %       |
| Boil    | Citra                  | 15 g   | 15 min   | 12.4 %     |
| Boil    | Amarillo               | 30 g   | 5 min    | 8.8 %      |
| Boil    | Citra                  | 15 g   | 5 min    | 12.4 %     |
| Dry Hop | Simcoe                 | 30 g   | 7 day(s) | 13.1 %     |
| Dry Hop | Citra                  | 30 g   | 7 day(s) | 12.4 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Flavor | Carafa II  | 200 g  | Mash    | 30 min |
| Flavor | Carafa III | 200 g  | Mash    | 30 min |

### Notes

- PPHP podaje barwę 79EBC  
*Jan 10, 2017, 11:02 PM*