

# Black Eagle

- Gravity **17.7 BLG**
- ABV ---
- IBU **54**
- SRM **49.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (23.3%)	80 %	7
Grain	Monachijski	2 kg (23.3%)	80 %	16
Grain	Pszeniczny	2 kg (23.3%)	85 %	4
Grain	Słód diastatyczny	0.5 kg (5.8%)	80 %	7
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.5%)	73 %	1001
Grain	Carafa III	0.3 kg (3.5%)	70 %	1034
Grain	Strzegom Karmel 150	0.5 kg (5.8%)	75 %	150
Grain	Carafa II	0.3 kg (3.5%)	70 %	812
Grain	Strzegom Karmel 300	0.5 kg (5.8%)	70 %	299
Grain	Jęczmień palony	0.2 kg (2.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Merkur	50 g	40 min	14 %
Boil	Merkur	10 g	10 min	14 %
Dry Hop	Simcoe	60 g	7 day(s)	13.2 %

Dry Hop	Cascade	30 g	7 day(s)	6 %
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### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Phosphoric Acid	3 g	Mash	90 min
Fining	Irish Moss	5 g	Boil	10 min