

# Endeavour Black IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **25.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **80 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **80 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Extra Pale Maris Oter	4 kg (61.5%)	85 %	3
Grain	Simpsons - Wheat Malt	1 kg (15.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Chateau Wheat Blanc	0.45 kg (6.9%)	85 %	4
Grain	Weyermann - Roasted Barley	0.3 kg (4.6%)	80 %	1200
Grain	Simpsons - Brown cafe	0.25 kg (3.8%)	75 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	12.2 %
Aroma (end of boil)	Endeavour	50 g	5 min	8 %
Dry Hop	Endeavour	50 g	2 day(s)	8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
safale BE134	Ale	Slant	200 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	protafloc	1 g	Boil	15 min