

# Black Eagle II

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- Gravity **15.2 BLG**
- ABV ---
- IBU **49**
- SRM **35.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (47.3%)	81 %	4
Grain	Monachijski	1.5 kg (20.3%)	80 %	16
Grain	Żytni	1 kg (13.5%)	85 %	8
Grain	Diastatyczny	0.5 kg (6.8%)	80 %	7
Grain	Carafa III	0.5 kg (6.8%)	70 %	1034
Grain	Carafa II	0.3 kg (4.1%)	70 %	812
Grain	Roasted Barley	0.1 kg (1.4%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	40 min	13.2 %
Boil	Simcoe	20 g	15 min	13.2 %
Whirlpool	Simcoe	40 g	0 min	13.2 %
Dry Hop	Simcoe	60 g	5 day(s)	13.2 %

## Yeasts

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