

# BLACK IPA II EUREKA SINGLE HOP

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **34.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (82.8%)	79 %	6
Grain	Fawcett - Pale Chocolate	0.4 kg (6.6%)	1 %	600
Grain	Carafa II	0.22 kg (3.6%)	1 %	812
Grain	Weyermann - Dehusked Carafa III	0.2 kg (3.3%)	1 %	1024
Dry Extract	WES ekstrakt słodowy jasny	0.22 kg (3.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	25 g	30 min	18 %
Boil	Eureka!	25 g	5 min	18 %
Whirlpool	Eureka!	50 g	0 min	18 %
Dry Hop	Eureka!	100 g	3 day(s)	18 %

## Yeasts

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