

# Black IPA II

- Gravity **15 BLG**
- ABV ---
- IBU **71**
- SRM **36.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **83.7 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.8 kg (80%)	80 %	6
Grain	Weyermann - CaraHell	0.3 kg (8.6%)	74 %	25
Grain	Weyermann - Carafa Special II	0.4 kg (11.4%)	65 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	20 g	60 min	14.2 %
Boil	USA Chinook	35 g	10 min	12.8 %
Aroma (end of boil)	USA Cascade	35 g	0 min	8.1 %
Dry Hop	USA Chinook	15 g	3 day(s)	12.8 %
Dry Hop	USA Cascade	15 g	3 day(s)	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 V	Ale	Slant	80 ml	---