

# Black IPA Single Hop Ekuanot

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **106**
- SRM **20.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **11.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (85.1%)	80 %	7
Grain	Strzegom Karmel 300	0.1 kg (4.3%)	70 %	299
Grain	Cookie	0.1 kg (4.3%)	72 %	50
Grain	Briess - Chocolate Malt	0.1 kg (4.3%)	60 %	690
Grain	Carafa II	0.05 kg (2.1%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	14 %
Aroma (end of boil)	Ekuanot	20 g	15 min	14 %
Aroma (end of boil)	Ekuanot	30 g	5 min	14 %
Aroma (end of boil)	Ekuanot	40 g	1 min	14 %
Dry Hop	Ekuanot	70 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa drożdżowa	Ale	Slant	60 ml	---