

C&D no. 11 Black NEIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **45**
- SRM **11**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.8 kg (51.9%)	80 %	7
Grain	Pilsner (2 Row) Bel	1.5 kg (27.8%)	79 %	4
Grain	Briess - Black Barley	0.1 kg (1.9%)	55 %	985
Grain	Wheat, Flaked	0.5 kg (9.3%)	77 %	4
Grain	Barley, Flaked	0.5 kg (9.3%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	5 min	10 %
Aroma (end of boil)	Cascade	50 g	15 min	6 %
Aroma (end of boil)	Centennial	40 g	15 min	10.5 %
Dry Hop	Ekuanot	40 g	1 day(s)	13.6 %
Dry Hop	Enigma (AUS)	40 g	7 day(s)	17.2 %
Dry Hop	Eureka!	60 g	14 day(s)	18 %
Dry Hop	Bravo	35 g	14 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's
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Notes

- 1. dry hop after first 24Hour
 - 2. dry hop after 7 days
 - 3. dry hop after 14 days, bottle after 3 days.
- May 1, 2020, 12:00 PM*