

Single Hop Black (Hole Sun) IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **53**
- SRM **36.9**
- Style **Black 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (80%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.5 kg (6.7%) | 80 % | 20 |
| Grain | Fawcett - Crystal Wheat | 0.5 kg (6.7%) | 70 % | 90 |
| Grain | Weyermann - Carafa III | 0.5 kg (6.7%) | 70 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 60 g | 55 min | 9.5 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | --- |