

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 |