

# 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  | ---        |