

## voodoo II

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **65**
- SRM **29.1**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (60.6%)	80 %	7.5
Grain	Pilzneński	1.5 kg (22.7%)	81 %	4
Grain	Weyermann Specjal W	0.3 kg (4.5%)	68 %	300
Grain	Strzegom Barwiący	0.4 kg (6.1%)	68 %	1300
Grain	Pszoniczny	0.4 kg (6.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	14 %
Boil	Vic Secret	20 g	30 min	15 %
Boil	ella	20 g	30 min	8 %
Boil	Topaz	20 g	10 min	14 %
Boil	Motueka	20 g	10 min	7 %
Dry Hop	Topaz	45 g	4 day(s)	14 %
Dry Hop	Vic Secret	25 g	4 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	Fermentis
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