

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 | --- |