

# #1\_21\_IPKaBIAB

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (53.2%)	80 %	8
Grain	Castle Malting - Pilsneński 6-rzędowy	1.2 kg (25.5%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.55 kg (11.7%)	80 %	6
Grain	Briess - 2 Row Carapils Malt	0.45 kg (9.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Aroma (end of boil)	Simcoe	30 g	10 min	12.1 %
Aroma (end of boil)	Centennial	30 g	10 min	9.4 %
Whirlpool	Simcoe	35 g	1 min	12.1 %
Whirlpool	Centennial	35 g	1 min	9.4 %
Dry Hop	Simcoe	60 g	3 day(s)	12.1 %
Dry Hop	Centennial	60 g	3 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min
Water Agent	gips	4 g	Boil	60 min

### Notes

- Warzenie BIAB  
Początek sezonu - w piwnicy 12 stopni  
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