

## #32 BIPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **90**
- SRM **5.5**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (48.4%)	79 %	6
Grain	Słód pszeniczny Bestmalz	2 kg (32.3%)	82 %	5
Adjunct	Pszenica niesłodowana	1 kg (16.1%)	75 %	3
Grain	Acid Malt Castle	0.2 kg (3.2%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	20 min	11 %
Boil	lunga	50 g	15 min	11 %
Boil	lunga	50 g	10 min	11 %
Boil	Simcoe	50 g	5 min	13.2 %
Dry Hop	lunga	80 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	8 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curaçao	20 g	Boil	10 min
Flavor	Suszona skórka słodkiej pomarańczy	20 g	Boil	10 min