

# BIPA 16 TB

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **91**
- SRM **33.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (84.3%)	80 %	5
Grain	Strzegom Czekoladowy 400	0.5 kg (6%)	68 %	400
Grain	Chocolate Malt (UK)	0.5 kg (6%)	73 %	887
Grain	Carafa II	0.3 kg (3.6%)	70 %	812
Grain	Carafa III	0 kg	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	13 %
Boil	Bravo	0 g	60 min	15.5 %
Boil	Dr Rudi	35 g	20 min	11.8 %
Boil	Cascade	25 g	15 min	6 %
Boil	Cascade	25 g	5 min	6 %
Boil	Cascade	30 g	1 min	6 %
Dry Hop	Cascade	120 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

us-05	Ale	Slant	115.79 ml	---
-------	-----	-------	-----------	-----