

# bipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **79**
- SRM **37.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.8 kg (40%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	3 kg (42.9%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Carafa III	0.4 kg (5.7%)	70 %	1300
Grain	Czekoladowy	0.3 kg (4.3%)	60 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	15.8 %
Boil	Summit	20 g	30 min	15.8 %
Boil	Cascade	30 g	25 min	5.5 %
Boil	Huell Melon	30 g	20 min	6.6 %
Boil	Huell Melon	40 g	5 min	6.6 %
Aroma (end of boil)	Huell Melon	30 g	1 min	6.6 %
Aroma (end of boil)	Cascade	20 g	1 min	5.5 %