

Polska BIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **60**
- SRM **30**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Finest Pale Ale Maris Otter (Simpsons)	3 kg (83.3%)	80 %	5
Grain	Torrefied Wheat - Pszenica Prażona (Simpsons)	0.4 kg (11.1%)	80 %	4
Grain	Jęczmień Palony (Simpsons)	0.2 kg (5.6%)	80 %	1500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	30 min	10 %
Whirlpool	Pałacowy	30 g	15 min	5 %
Whirlpool	Vermelho	30 g	15 min	8 %
Dry Hop	Pałacowy	50 g	5 day(s)	5 %
Dry Hop	Vermelho	50 g	5 day(s)	7 %
Dry Hop	Izabella	50 g	5 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis