

## BIPA 124

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **29**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.375 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.5 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC  |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt           | 2.6 kg (58.3%)  | 80 %  | 5    |
| Grain | Abbey Malt Weyermann           | 0.5 kg (11.2%)  | 75 %  | 45   |
| Grain | Żytni                          | 0.48 kg (10.8%) | 85 %  | 8    |
| Grain | Płatki jęczmienne              | 0.5 kg (11.2%)  | 70 %  | 3    |
| Grain | Special B Castle               | 0.13 kg (2.9%)  | 70 %  | 350  |
| Grain | Weyermann - Carafa III Special | 0.25 kg (5.6%)  | 35 %  | 1300 |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | magnat | 24 g   | 60 min   | 13.2 %     |
| Boil    | Sabro  | 50 g   | 5 min    | 15 %       |
| Dry Hop | Mosaic | 50 g   | 3 day(s) | 15.5 %     |