OBIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **31.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(61%)*	80 %	4
Grain	Płatki owsiane	0.8 kg *(19.5%)*	60 %	3
Grain	Słód owsiany Fawcett	0.5 kg *(12.2%)*	61 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg *(2.4%)*	73 %	1001
Grain	Carafa II	0.1 kg *(2.4%)*	70 %	1100
Grain	Chocolate Malt (UK)	0.1 kg *(2.4%)*	73 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Simcoe	10 g	60 min	13.2 %
Whirlpool	Amarillo	30 g	1 min	9.5 %
Dry Hop	Simcoe	75 g	10 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	WhirlflocT	2 g	Boil	5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.