

PH Bipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **5.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Naked Oats	1 kg (14.3%)	73 %	20
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5
Grain	Pilzneński	5 kg (71.4%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Lublin (Lubelski)	100 g	3 day(s)	4 %
Dry Hop	Polski	100 g	3 day(s)	5 %
Boil	Lublin (Lubelski)	50 g	1 min	4 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %
Boil	Polski	30 g	60 min	8 %