

BIPA#1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **21.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (51.3%)	80 %	7
Grain	Pilznieński	2 kg (34.2%)	81 %	4
Grain	Pszeniczny	0.2 kg (3.4%)	85 %	4
Grain	Strzegom Karmel 150	0.15 kg (2.6%)	75 %	150
Grain	Biscuit Malt	0.25 kg (4.3%)	79 %	45
Grain	Strzegom Barwiący	0.25 kg (4.3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Cascade	20 g	30 min	6 %
Boil	East Kent Goldings	20 g	10 min	5.1 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us - 05	Ale	Dry	11.5 g	fermentis
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Notes

- Zasyp do wody 68 st. Słód barwiący dodany po przejściu próby jodowej przy podnoszeniu temperatury na wygrzew 76 st.
Oct 2, 2021, 8:55 AM