sbipa

- Gravity **10 BLG**
- ABV **4 %**
- IBU **54**
- SRM **23.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Base malt	3 kg *(80%)*	80 %	5
Grain	Barwiący obłuszczony	0.4 kg *(10.7%)*	55 %	985
Grain	Caramel/Crystal Malt - 10L	0.2 kg *(5.3%)*	75 %	20
Grain	Płatki pszeniczne	0.15 kg *(4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17.5 g	60 min	15.1 %
Boil	Columbus/Tomahawk/Zeus	17.5 g	30 min	15.1 %
Whirlpool	Citra	50 g	30 min	12 %
80 - 70 st 30 min				
Whirlpool	Simcoe	50 g	30 min	13.3 %
80 - 70 st 30 min				
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

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