

## BAIPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **64**
- SRM **21**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilzneński             | 5 kg (78.1%)  | 81 %  | 4   |
| Grain | Pszeniczny             | 0.5 kg (7.8%) | 85 %  | 4   |
| Grain | Briess - Pale Ale Malt | 0.5 kg (7.8%) | 80 %  | 7   |
| Grain | Strzegom Karmel 600    | 0.2 kg (3.1%) | 68 %  | 601 |
| Grain | Jęczmień palony        | 0.2 kg (3.1%) | 55 %  | 985 |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Iunga   | 30 g   | 60 min   | 12 %       |
| Boil    | Marynka | 20 g   | 30 min   | 8.6 %      |
| Boil    | Sybilla | 20 g   | 15 min   | 6 %        |
| Boil    | Galaxy  | 20 g   | 5 min    | 15 %       |
| Dry Hop | Galaxy  | 30 g   | 5 day(s) | 15 %       |