6# BIPA (na podstawie Make Your Best Belgian IPA)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **6.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	9 kg *(75%)*	80 %	5
Grain	Strzegom Wiedeński	2 kg *(16.7%)*	79 %	10
Grain	Biscuit Malt	0.5 kg *(4.2%)*	79 %	45
Grain	Amber Malt	0.5 kg *(4.2%)*	75 %	43

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	60 g	60 min	9.5 %
Boil	Amarillo	56 g	15 min	9.5 %
Boil	Perle	56 g	15 min	7 %
Aroma (end of boil)	Amarillo	28 g	1 min	9.5 %
Aroma (end of boil)	Perle	28 g	1 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1762 Belgian Abbey II	Ale	Liquid	100 ml	Wyeast Labs

Notes

- Rozcieńczyć do 15.6

  https://beerandbrewing.com/make-your-best-belgian-ipa/

  Second, ferment this right on your tipping point between cool and warm (for an ale): I like 67°F (19°C). At that temperature, you'll still get a pretty clean fermentation, but remember that you don't want it to be too clean. If using a more assertive Belgian yeast, I'd go cooler, but this one is pretty mild. Hold at 67°F (19°C) for the first 3-4 days, then let it free-rise as high as 75°F (24°C) (but it's OK if it doesn't go that warm). You want a full attenuation here, and if you notice sweetness in the finished product you'll want to consider adjustment, either in the mash temperature, total IBUs, fermentation temperature, or carbonation level.

  Finally, cold-crash and carbonate to about 2.5 volumes of CO2: medium carbonation, flirting with medium-high, but definitely not in the range of a Tripel.
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