BAIB ipa (4 galony)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **76**
- SRM **4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **40 min** at **65C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.9 kg *(85.3%)*	82 %	4
Grain	Weyermann - Carapils	0.2 kg *(5.9%)*	78 %	4
Grain	Strzegom Pszeniczny	0.3 kg *(8.8%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	35 min	10 %
Boil	Sybilla	25 g	35 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis