

## #6\_BIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **30.6**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (55.2%)	80 %	5
Grain	Pszeniczny	1.25 kg (17.2%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6.9%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.9%)	68 %	1200
Grain	Płatki owsiane	1 kg (13.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.3 %
Aroma (end of boil)	Chinook	100 g	5 min	11.3 %
Whirlpool	Chinook	50 g	0 min	11.3 %
Dry Hop	Chinook	200 g	3 day(s)	11.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Notes

- - słód ciemny dodany na wygrzew  
*Apr 15, 2020, 8:40 AM*