

BAIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **40.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (76.9%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.7%) | 75 % | 150 |
| Grain | Carafa III | 0.5 kg (7.7%) | 70 % | 1300 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7.7%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Lemon drop | 20 g | 15 min | 4.6 % |
| Boil | Centennial | 10 g | 15 min | 10.5 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 10 g | 20 min | 15.5 % |
| Whirlpool | Lemon drop | 10 g | 20 min | 4.6 % |
| Whirlpool | Centennial | 10 g | 20 min | 10.5 % |
| Whirlpool | Mosaic | 10 g | 20 min | 10 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 30 g | 3 day(s) | 15.5 % |
| Dry Hop | Lemon drop | 20 g | 7 day(s) | 4.6 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 10.5 % |
| Dry Hop | Mosaic | 20 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |