

# Beepbeebip

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **47**
- SRM **45.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (36.2%)	80 %	4
Grain	Strzegom Pale Ale	2.5 kg (36.2%)	79 %	6
Grain	Biscuit Malt	0.25 kg (3.6%)	79 %	45
Sugar	Cukier	0.25 kg (3.6%)	100 %	---
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Grain	Carafa III	0.5 kg (7.2%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.2%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	10 g	10 min	6 %
Boil	Cascade	40 g	60 min	6 %
Boil	Cascade	30 g	45 min	6 %
Aroma (end of boil)	Cascade	30 g	15 min	6 %
Aroma (end of boil)	Cascade	40 g	0 min	6 %
Whirlpool	Cascade	30 g	---	6 %