

# BIPA 1

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **84**
- SRM **30.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (47.9%)	79 %	6
Grain	Strzegom Monachijski typ I	2.5 kg (34.2%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (6.8%)	81 %	6
Grain	Special B Castlemalting	0.3 kg (4.1%)	77 %	350
Grain	Weyermann -czekoladowy pszeniczny	0.5 kg (6.8%)	65 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15 %
Boil	Equinox	20 g	60 min	15 %
Boil	Equinox	20 g	20 min	15 %
Boil	Equinox	10 g	7 min	15 %
Dry Hop	Simcoe	30 g	5 day(s)	12 %
Dry Hop	Amarillo	15 g	5 day(s)	7 %

## Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka suszona pomaranczy	30 g	Boil	5 min
Water Agent	gips	7 g	Mash	---
Fining	whirlfloc	1.2 g	Boil	7 min