

# Bipa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **42.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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	Castle Pale Ale	5 kg (76.9%)	80 %	8
Grain	Strzegom Czekoladowy jasny	1 kg (15.4%)	68 %	400
Grain	Carafa III	0.5 kg (7.7%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	80 g	60 min	4 %
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	1 min	4 %
Aroma (end of boil)	Marynka	80 g	1 min	10 %

## Yeasts

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