

bipa

- Gravity **12.9 BLG**
- ABV ---
- IBU **39**
- SRM **7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (59.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.67 kg (28.4%) | 79 % | 16 |
| Grain | Abbey Castle | 0.5 kg (8.5%) | 80 % | 45 |
| Grain | Carabelge | 0.2 kg (3.4%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|-----------|------------|
| Boil | Simcoe | 25 g | 60 min | 11 % |
| Boil | Galaxy | 20 g | 10 min | 13.6 % |
| Boil | Zula | 20 g | 10 min | 7 % |
| Dry Hop | Galaxy (whirlpool) | 40 g | 40 day(s) | 13.6 % |
| Dry Hop | Zula (whirlpool) | 40 g | 40 day(s) | 7 % |
| Dry Hop | Galaxy | 40 g | 3 day(s) | 13.6 % |
| Dry Hop | Zula | 40 g | 3 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|----------------------------|-----|--------|------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 1 ml | Fermentum Mobile |
|----------------------------|-----|--------|------|------------------|