

bipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **79**
- SRM **37.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 2.8 kg (40%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Pilsen | 3 kg (42.9%) | 80.5 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.1%) | 85 % | 4 |
| Grain | Carafa III | 0.4 kg (5.7%) | 70 % | 1300 |
| Grain | Czekoladowy | 0.3 kg (4.3%) | 60 % | 800 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Summit | 20 g | 60 min | 15.8 % |
| Boil | Summit | 20 g | 30 min | 15.8 % |
| Boil | Cascade | 30 g | 25 min | 5.5 % |
| Boil | Huell Melon | 30 g | 20 min | 6.6 % |
| Boil | Huell Melon | 40 g | 5 min | 6.6 % |
| Aroma (end of boil) | Huell Melon | 30 g | 1 min | 6.6 % |
| Aroma (end of boil) | Cascade | 20 g | 1 min | 5.5 % |