

# BIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **87**
- SRM **28.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (67.3%)	80 %	4
Grain	Carafa III	0.29 kg (7%)	70 %	1034
Grain	Strzegom Monachijski typ II	0.29 kg (7%)	79 %	22
Grain	płatki jęczmienne	0.29 kg (7%)	60 %	4
Grain	Weyermann - Carapils	0.29 kg (7%)	78 %	4
Grain	Pszeniczny	0.2 kg (4.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	11 %
Whirlpool	Cascade	50 g	45 min	7.8 %
Whirlpool	Amarillo	50 g	45 min	9.9 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Azacca	50 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	jęczmień palony jako barwa	200 g	Boil	5 min