

BAIB ipa (4 galony)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **76**
- SRM **4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **40 min** at **65C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.9 kg (85.3%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (5.9%) | 78 % | 4 |
| Grain | Strzegom Pszeniczny | 0.3 kg (8.8%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 35 min | 10 % |
| Boil | Sybilla | 25 g | 35 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |