

# BAIPA

- Gravity **17.2 BLG**
- ABV ---
- IBU **68**
- SRM **22.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **58.2 liter(s)**
- Total mash volume **77.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **58.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **37.1 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	19 kg (97.9%)	79 %	6
Grain	Black (Patent) Malt	0.4 kg (2.1%)	55 %	1350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.7 %
Boil	Pacific Gem	30 g	30 min	13.9 %
Boil	Mosaic	50 g	30 min	11.7 %
Aroma (end of boil)	Crystal	50 g	10 min	4.9 %
Aroma (end of boil)	Summit	30 g	10 min	14.3 %
Aroma (end of boil)	Mosaic	30 g	10 min	11.7 %
Aroma (end of boil)	Crystal	30 g	5 min	4.9 %
Aroma (end of boil)	Mosaic	20 g	5 min	11.7 %
Aroma (end of boil)	Crystal	20 g	1 min	4.9 %
Aroma (end of boil)	Pacific Gem	20 g	1 min	13.9 %
Aroma (end of boil)	Summit	10 g	1 min	14.3 %
Dry Hop	Summit	60 g	5 day(s)	14.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	20 g	Fermentis