

BIPA 124

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **29**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.375 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.6 kg (58.3%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.5 kg (11.2%) | 75 % | 45 |
| Grain | Żytni | 0.48 kg (10.8%) | 85 % | 8 |
| Grain | Płatki jęczmienne | 0.5 kg (11.2%) | 70 % | 3 |
| Grain | Special B Castle | 0.13 kg (2.9%) | 70 % | 350 |
| Grain | Weyermann - Carafa III Special | 0.25 kg (5.6%) | 35 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | magnat | 24 g | 60 min | 13.2 % |
| Boil | Sabro | 50 g | 5 min | 15 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 15.5 % |