

# BIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **29.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Soufflet	4.3 kg (78.2%)	81 %	4
Grain	Caragold	0.2 kg (3.6%)	70 %	120
Grain	Abbey Castle	0.6 kg (10.9%)	80 %	45
Grain	Fawcett Chocolate	0.25 kg (4.5%)	73 %	1200
Grain	Carafa III Special	0.15 kg (2.7%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho #7	25 g	50 min	11 %
Boil	Idaho #7	20 g	15 min	11 %
Aroma (end of boil)	Mosaic	20 g	5 min	12 %
Dry Hop	Idaho #7	60 g	3 day(s)	11 %
Dry Hop	Mosaic	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1200 ml	Fermentis