

Bipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **49.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy ciemny	1.7 kg (36.2%)	80 %	650
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1 kg (21.3%)	80 %	45
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.7 kg (36.2%)	80 %	60
Sugar	Cukier	0.3 kg (6.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Magnat	20 g	60 min	11.2 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Cascade	15 g	30 min	6 %
Boil	Cascade	15 g	15 min	6 %
Boil	Mosaic	15 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- Po wszystkim spadło do 4.5blg, 5.7%
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