

# BIPA Black AIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **32.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **67 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (83.6%)	79 %	6
Grain	Caramel/Crystal Malt - 120L	0.4 kg (7.3%)	72 %	236
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.5%)	68 %	1200
Grain	Carafa II	0.2 kg (3.6%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	25 g	60 min	15.5 %
Boil	Dr Rudi	25 g	20 min	11.8 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	15 g	5 min	6 %
Boil	Cascade	20 g	1 min	6 %
Dry Hop	Cascade	30 g	6 day(s)	6 %
Dry Hop	Simcoe	15 g	6 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	280 ml	---

## Notes

- Dla 16BLG dodać między 160 a 320 ml gęstwy (najlepiej 240 ml)  
*Feb 11, 2018, 10:57 AM*
- Przepis ok, chyba słabo przefiltrowałem chmieliny. Można spróbować czegoś innego - fajnie jakby Black IPA wyszła bardziej owocowa i soczysta  
*Jun 28, 2018, 7:05 PM*