

# BIPA FIDEL

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **63**
- SRM **26**
- 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)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (78.6%)	85 %	7
Grain	Carahell	0.5 kg (7.1%)	77 %	26
Grain	Weyermann - Carafa II	0.5 kg (7.1%)	70 %	837
Grain	Biscuit Malt	0.25 kg (3.6%)	79 %	45
Sugar	Brown Sugar, Light	0.25 kg (3.6%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Cascade	30 g	45 min	6 %
Boil	Willamette	30 g	15 min	5 %
Boil	Citra	30 g	5 min	12 %

## Yeasts

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