

## Bipa II

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **41.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt	5 kg (86.2%)	--- %	5
Grain	Carafa III	0.4 kg (6.9%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.9%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	60 g	60 min	5.2 %
Boil	Cascade PL	20 g	20 min	5.2 %
Boil	Cascade PL	20 g	5 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---