

BIPA - zasyp

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **30.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.65 kg (67.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (10.3%) | 85 % | 3 |
| Grain | Monachijski | 0.4 kg (10.3%) | 80 % | 16 |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (7.7%) | 70 % | 1024 |
| Grain | Strzegom Karmel 150 | 0.15 kg (3.8%) | 75 % | 150 |

Notes

- ciemny na ostatnie 5 minut 2 przerwy
<https://wkpd.waw.pl/black-ipa-single-hop-2-miejsce-15-blg-37-pkt-artur-milczarczyk/>
<https://wkpd.waw.pl/black-ipa-sh-3-miejsce-3675-pkt-ireneusz-misiak/>
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