

BIPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **48**
- SRM **33.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 5.5 kg (74.3%) | 79 % | 6 |
| Grain | Żytni | 0.8 kg (10.8%) | 85 % | 8 |
| Grain | Karmelowy ciemny Strzegom | 0.6 kg (8.1%) | 80 % | 300 |
| Grain | Carafa III | 0.5 kg (6.8%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Target | 21.5 g | 60 min | 9 % |
| Boil | Challenger | 31 g | 60 min | 5.8 % |
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Pacifica (NZ) | 25 g | 0 min | 4.8 % |
| Boil | Dank blend | 25 g | 0 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | Safale |