

## BIPA2

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **57**
- SRM **6.6**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (69.4%)	80 %	---
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (24.5%)	80 %	49
Adjunct	CUKIER KANDYZOWANY	0.3 kg (6.1%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Chinook	30 g	20 min	13 %
Aroma (end of boil)	Equinox	30 g	0 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis