

## light bipa

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **67**
- SRM **52.2**
- 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 **23.3 liter(s)**
- Total mash volume **31 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.5%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.5%)	68 %	1200
Grain	Monachijski Ciemny Steinbach	1 kg (12.9%)	100 %	30
Grain	Jęczmień palony	0.5 kg (6.5%)	55 %	985
Grain	Strzegom Karmel 600	0.25 kg (3.2%)	68 %	601
Grain	Płatki pszeniczne	0.5 kg (6.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Citra	30 g	30 min	12 %
Boil	Cascade	30 g	5 min	6 %
Dry Hop	Cascade	20 g	---	6 %
Dry Hop	Citra	30 g	---	12 %