

# BAIPA Michała

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **26.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (79.8%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	1 kg (12.3%)	75 %	20
Grain	Chocolate Malt (UK)	0.4 kg (4.9%)	73 %	887
Grain	Carafa II	0.25 kg (3.1%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	15.5 %
Boil	Dr Rudi	30 g	20 min	11.8 %
Boil	Cascade	18 g	15 min	6 %
Boil	Cascade	18 g	5 min	6 %
Boil	Cascade	26 g	1 min	6 %