

# BIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **70**
- SRM **36.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet	3 kg (45.5%)	80 %	5
Grain	Pilzneński Soufflet	3 kg (45.5%)	81 %	4
Grain	Barwiący Viking	0.6 kg (9.1%)	65 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	20 g	60 min	8 %
Boil	Chinook	30 g	45 min	10 %
Boil	Cascade	10 g	45 min	6 %
Boil	Chinook	20 g	30 min	10 %
Boil	Chinook	20 g	15 min	10 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Slant	200 ml	---