

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 | --- |