

# BIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **52**
- SRM **29.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg (67.1%)	80.5 %	4
Grain	Żytni	0.5 kg (13.4%)	85 %	8
Grain	Bestmalz Carmel Pils	0.15 kg (4%)	75 %	5
Grain	Strzegom Karmel 600	0.1 kg (2.7%)	68 %	601
Grain	Carafa II	0.3 kg (8.1%)	70 %	812
Sugar	Cukier brązowy	0.125 kg (3.4%)	--- %	---
Grain	Melanoiden Malt	0.05 kg (1.3%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Talus	15 g	20 min	7.4 %
Boil	Talus	10 g	5 min	7.4 %
Boil	Talus	25 g	0 min	7.4 %
Dry Hop	Talus	50 g	4 day(s)	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis