

## BIPA 3

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **30**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (47.9%)	79 %	6
Grain	Strzegom Monachijski typ I	2.5 kg (34.2%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (6.8%)	81 %	6
Grain	Special B Castlemalting	0.4 kg (5.5%)	77 %	350
Grain	Fawcett - Chocolate	0.4 kg (5.5%)	71 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	20 min	9.1 %
Boil	Equanot	25 g	20 min	12.8 %
Boil	Centennial	25 g	7 min	9.1 %
Boil	Equanot	25 g	7 min	12.8 %
Whirlpool	Simcoe	30 g	30 min	14.5 %
Dry Hop	Simcoe	70 g	5 day(s)	14.5 %
Dry Hop	Sabro	50 g	5 day(s)	15.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	sól epton siarczan Mg	3 g	Boil	60 min
Flavor	skórka suszona pomarańczy	30 g	Boil	10 min
Fining	whirlfloc	1.2 g	Boil	10 min