

# BIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **80**
- SRM **9**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	golden ale strzegom	3 kg (37.5%)	75 %	13
Grain	Castle Pale Ale	3 kg (37.5%)	80 %	8
Grain	Castlemalting - Cara Clair	0.5 kg (6.3%)	78 %	4
Grain	Cara Blonde - Castle Malting	0.5 kg (6.3%)	78 %	20
Grain	Biscuit Malt	0.5 kg (6.3%)	79 %	45
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	20 g	60 min	17 %
Boil	Apollo	10 g	30 min	17 %
Boil	African Queen	10 g	30 min	13.5 %
Boil	Nelson Sauvin	10 g	30 min	11.7 %
Boil	Pekko	10 g	30 min	13.6 %
Boil	Apollo	10 g	10 min	17 %
Boil	African Queen	10 g	10 min	13.5 %
Boil	Nelson Sauvin	10 g	10 min	11 %
Boil	Pekko	10 g	10 min	13.6 %
Aroma (end of boil)	Apollo	10 g	0 min	17 %
Aroma (end of boil)	African Queen	10 g	0 min	13.5 %
Aroma (end of boil)	Nelson Sauvin	10 g	0 min	11 %
Aroma (end of boil)	Pekko	10 g	0 min	13.6 %
Aroma (end of boil)	Mandarina Bavaria	10 g	0 min	10 %
Aroma (end of boil)	Lemon drop	10 g	0 min	4.6 %

Dry Hop	African Queen	30 g	7 day(s)	13.5 %
Dry Hop	Nelson Sauvin	30 g	7 day(s)	11 %
Dry Hop	Pekko	30 g	7 day(s)	13.6 %
Dry Hop	Mandarina Bavaria	40 g	7 day(s)	10 %
Dry Hop	Lemon drop	40 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP566 Belgian Saison II	Ale	Liquid	40 ml	---
Wyeast 1388 Belgian Strong Ale	Ale	Liquid	40 ml	---
BELGIAN ABBEY M47 Mangrove Jack's	Ale	Dry	10 g	---
Wyeast 3942 Belgian Wheat	Ale	Dry	10 g	---

## Notes

- Planuję zastosować mix drożdży Belgian Abbey i wyeast  
*Nov 13, 2017, 11:50 PM*