

BIPA 4

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **52**
- SRM **26.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	6 kg (80.5%)	81 %	6
Grain	Weyermann - Pszeniczny	0.5 kg (6.7%)	80 %	5
Grain	Simpsons - Amber Malt	0.3 kg (4%)	69 %	65
Grain	Fawcett - Pale Chocolate	0.55 kg (7.4%)	71 %	600
Grain	Fawcett - Chocolate	0.1 kg (1.3%)	71 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight (USA)	30 g	20 min	10.3 %
Boil	Simcoe (USA)	30 g	20 min	12.8 %
Boil	Falconer's Flight (USA)	30 g	5 min	10.3 %
Boil	Sabro (USA)	40 g	5 min	15.8 %
Dry Hop	Simcoe (USA)	20 g	4 day(s)	12.8 %
Dry Hop	Sabro (USA)	50 g	4 day(s)	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	180 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	pożywka Wyeast	2.4 g	Boil	10 min
Flavor	skórka suszona pomarańczy	30 g	Boil	10 min

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-70
Mg-7
Na-45
Cl-80
S04-80
HCO3-120
Feb 13, 2022, 12:35 PM
- Palone na wygrzew.
Jul 17, 2022, 1:05 PM