

# BIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **84**
- SRM **5.1**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (88.2%)	80.5 %	2
Grain	Abbey Malt Weyermann	0.42 kg (7.4%)	75 %	45
Sugar	Candi Sugar, Clear	0.25 kg (4.4%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Aroma (end of boil)	Calypso	20 g	10 min	15.3 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	10 min	15.5 %
Whirlpool	Calypso	15 g	0 min	15.3 %
Whirlpool	Columbus/Tomahawk/Zeus	15 g	0 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	5 day(s)	15.5 %
Dry Hop	Calypso	60 g	5 day(s)	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Notes

- 15.07 Brewed  
1.070 - 17 BLG with 18 l of wort after hopping  
Temperature fermentation 19 deg
  
- 26.07 Secondary fermentation 1.014  
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