

Bipa JJ

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **61**
- SRM **25.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (69%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (17.2%)	81 %	4
Grain	Caramunich® typ I	0.3 kg (5.2%)	73 %	80
Grain	Weyermann - Carafa II	0.5 kg (8.6%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	50 min	7 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Centennial	30 g	1 min	10.5 %
Boil	Mosaic	30 g	20 min	10 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Southern Cross	30 g	2 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis