

# sbipA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM **21.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (79.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (8.6%)	60 %	3
Sugar	Candi Sugar, Clear	0.2 kg (4.3%)	78.3 %	2
Grain	Weyermann - Carafa II	0.25 kg (5.4%)	70 %	837
Grain	Strzegom pszenica prażona	0.1 kg (2.2%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	30 g	20 min	10 %
Boil	Mosaic	30 g	5 min	10 %
Mash	Mosaic	30 g	60 min	10 %