

## Sie zobaczy BIPA TB

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **61**
- SRM **4.9**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	2.4 kg (44%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (45.9%)	80 %	5
Grain	Cara Blonde - Castle Malting	0.2 kg (3.7%)	78 %	20
Grain	Biscuit Malt	0.15 kg (2.8%)	79 %	45
Sugar	Candi Sugar, Clear	0.2 kg (3.7%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	17 %
Boil	Cascade	15 g	30 min	6 %
Boil	Cascade	15 g	20 min	6 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	cukier kandyzowany	200 g	10 min	1 %
Dry Hop	Cascade	15 g	3 day(s)	6 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP540 - Abbey IV Ale Yeast	Ale	Liquid	1000 ml	White Labs

## Notes

- litrowy starter 10 BLG  
*Apr 2, 2020, 11:45 AM*