

## 13. BIPA + łuska kakaowa, cold brew

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **62**
- SRM **23.7**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **30.7 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **23.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.1 kg (74.7%)	79 %	6
Grain	Strzegom Karmel 150	0.35 kg (5.1%)	75 %	150
Grain	Pszeniczny	0.6 kg (8.8%)	81 %	4
Grain	Strzegom Karmel 30	0.35 kg (5.1%)	75 %	30
Grain	Weyermann - Carafa I	0.43 kg (6.3%)	1 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Jarrylo	15 g	5 min	15 %
Aroma (end of boil)	Comet	15 g	5 min	8.3 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Whirlpool	Jarrylo	20 g	0 min	15 %
Dry Hop	Comet	41 g	2 day(s)	8.3 %
Dry Hop	Simcoe	35 g	2 day(s)	13.2 %
Dry Hop	Jarrylo	25 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	cold brew	500 g	Secondary	1 day(s)
Flavor	łuska kakaowa	250 g	Boil	10 min