

# BAIPA

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- Gravity **13.6 BLG**
- ABV ---
- IBU **64**
- SRM **21**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (78.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Briess - Pale Ale Malt	0.5 kg (7.8%)	80 %	7
Grain	Strzegom Karmel 600	0.2 kg (3.1%)	68 %	601
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12 %
Boil	Marynka	20 g	30 min	8.6 %
Boil	Sybilla	20 g	15 min	6 %
Boil	Galaxy	20 g	5 min	15 %
Dry Hop	Galaxy	30 g	5 day(s)	15 %