

# BAIPA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **74**
- SRM **27**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.6 kg (83.6%)	80 %	7
Grain	Caramel/Crystal Malt - 40L	0.4 kg (7.3%)	74 %	79
Grain	Chocolate Malt (UK)	0.3 kg (5.5%)	73 %	887
Grain	Carafa II	0.2 kg (3.6%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	25 g	60 min	15.5 %
Boil	Dr Rudi	25 g	30 min	11.8 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Dry Hop	Cascade	50 g	---	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale