

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 |