

BBIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **67**
- SRM **5.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **27.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 8 kg (86%) | 82 % | 4 |
| Grain | Viking Wędzony bukiem | 1 kg (10.8%) | 82 % | 10 |
| Grain | Weyermann - Carapils | 0.3 kg (3.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | chinook | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Centennial | 30 g | 30 min | 10.5 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 20 min | 11 % |
| Dry Hop | Nelson Sauvín | 100 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |