

# bipa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **7**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (59.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1.67 kg (28.4%)	79 %	16
Grain	Abbey Castle	0.5 kg (8.5%)	80 %	45
Grain	Carabelge	0.2 kg (3.4%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	11 %
Boil	Galaxy	20 g	10 min	13.6 %
Boil	Zula	20 g	10 min	7 %
Dry Hop	Galaxy (whirlpool)	40 g	40 day(s)	13.6 %
Dry Hop	Zula (whirlpool)	40 g	40 day(s)	7 %
Dry Hop	Galaxy	40 g	3 day(s)	13.6 %
Dry Hop	Zula	40 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Liquid	1 ml	Fermentum Mobile
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