

# BIPA 124

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **31.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.375 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (81.1%)	81 %	6
Grain	VM Pale Cookie	0.35 kg (9.5%)	79 %	30
Grain	Weyermann - Carafa III Special	0.25 kg (6.8%)	35 %	1300
Grain	Strzegom Karmel 150	0.1 kg (2.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10 %
Whirlpool	Sabro	50 g	0 min	10 %
Dry Hop	Sabro	50 g	3 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile