

# BIPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **56**
- SRM **3.8**
- Style **Belgian 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet-Pale Ale	3 kg (70.6%)	80 %	6
Grain	Monachijski typ I	0.25 kg (5.9%)	80 %	4
Grain	Płatki owsiane	1 kg (23.5%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	50 g	15 min	19.3 %
Whirlpool	Citra	80 g	0 min	12 %
Whirlpool	Mosaic	50 g	0 min	10.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	300 ml	---