

# BIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **52**
- SRM **23.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (84.5%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.2%)	75 %	30
Grain	Carafa II	0.5 kg (7%)	70 %	812
Grain	Biscuit Malt	0.3 kg (4.2%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Cascade	20 g	45 min	6 %
Boil	Willamette	30 g	15 min	5 %
Boil	Cascade	30 g	5 min	6 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Citra	20 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Cukier 300g!  
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