

# BIPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **54**
- SRM **6.9**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6 kg (88.9%)	81 %	5
Grain	Abbey Castle	0.75 kg (11.1%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Aroma (end of boil)	Centennial	30 g	10 min	10.5 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Dry Hop	Centennial	50 g	1 day(s)	10.5 %
Dry Hop	Cascade	100 g	1 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 27	Ale	Slant	100 ml	Fm