

Bipa JJ

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **61**
- SRM **25.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (69%) | 85 % | 7 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (17.2%) | 81 % | 4 |
| Grain | Caramunich® typ I | 0.3 kg (5.2%) | 73 % | 80 |
| Grain | Weyermann - Carafa II | 0.5 kg (8.6%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Challenger | 30 g | 50 min | 7 % |
| Boil | Amarillo | 30 g | 30 min | 9.5 % |
| Boil | Centennial | 30 g | 1 min | 10.5 % |
| Boil | Mosaic | 30 g | 20 min | 10 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |
| Dry Hop | Southern Cross | 30 g | 2 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | Fermentis |