

# BIPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **48**
- SRM **33.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (74.3%)	79 %	6
Grain	Żytni	0.8 kg (10.8%)	85 %	8
Grain	Karmelowy ciemny Strzegom	0.6 kg (8.1%)	80 %	300
Grain	Carafa III	0.5 kg (6.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	21.5 g	60 min	9 %
Boil	Challenger	31 g	60 min	5.8 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Pacifica (NZ)	25 g	0 min	4.8 %
Boil	Dank blend	25 g	0 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Safale