

## BIPA2

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **57**
- SRM **6.6**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (69.4%) | 80 %  | --- |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (24.5%) | 80 %  | 49  |
| Adjunct        | CUKIER KANDYZOWANY         | 0.3 kg (6.1%)  | 100 % | --- |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Citra   | 30 g   | 60 min | 12 %       |
| Boil                | Chinook | 30 g   | 20 min | 13 %       |
| Aroma (end of boil) | Equinox | 30 g   | 0 min  | 13.1 %     |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11 g   | Fermentis  |