

# BAIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **40.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	150
Grain	Carafa III	0.5 kg (7.7%)	70 %	1300
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.7%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Lemon drop	20 g	15 min	4.6 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Mosaic	20 g	30 min	10 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Whirlpool	Lemon drop	10 g	20 min	4.6 %
Whirlpool	Centennial	10 g	20 min	10.5 %
Whirlpool	Mosaic	10 g	20 min	10 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	3 day(s)	15.5 %
Dry Hop	Lemon drop	20 g	7 day(s)	4.6 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %

## Yeasts

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