

BAIPA Michała

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **26.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (79.8%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 10L | 1 kg (12.3%) | 75 % | 20 |
| Grain | Chocolate Malt (UK) | 0.4 kg (4.9%) | 73 % | 887 |
| Grain | Carafa II | 0.25 kg (3.1%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Bravo | 30 g | 60 min | 15.5 % |
| Boil | Dr Rudi | 30 g | 20 min | 11.8 % |
| Boil | Cascade | 18 g | 15 min | 6 % |
| Boil | Cascade | 18 g | 5 min | 6 % |
| Boil | Cascade | 26 g | 1 min | 6 % |