

BIPA 124

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **31.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.375 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 3 kg (81.1%) | 81 % | 6 |
| Grain | VM Pale Cookie | 0.35 kg (9.5%) | 79 % | 30 |
| Grain | Weyermann - Carafa III Special | 0.25 kg (6.8%) | 35 % | 1300 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 10 % |
| Whirlpool | Sabro | 50 g | 0 min | 10 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |