

## BIPA 2

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **30**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (47.9%)	79 %	6
Grain	Weyermann - Monachijski I	2.5 kg (34.2%)	80 %	16
Grain	Strzegom Pszeniczny	0.5 kg (6.8%)	81 %	6
Grain	Special B Castlemalting	0.4 kg (5.5%)	77 %	350
Grain	Fawcett - Chocolate	0.4 kg (5.5%)	71 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.8 %
Boil	Centennial	20 g	20 min	9.7 %
Boil	Equanot	20 g	7 min	12.8 %
Whirlpool	Simcoe	30 g	30 min	12 %
Dry Hop	Simcoe	30 g	5 day(s)	12 %
Dry Hop	Lemon drop	50 g	3 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11.5 g	---
--------------	-----	-----	--------	-----

### Extras

Type	Name	Amount	Use for	Time
Water Agent	sól epton siarczan Mg	3 g	Boil	60 min
Flavor	skórka suszona pomarańczy	30 g	Boil	10 min
Fining	whirlfloc	1.2 g	Boil	7 min
Flavor	zest z pomarańczy+sok 4szt.	600 g	Secondary	7 day(s)

### Notes

- Czekoladowe na 20m.Zest+sok gotowane 10m i do fermentora.  
*Sep 30, 2019, 8:56 PM*