

# BIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **6**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.8%)	80 %	5
Grain	Castle Malting - Pilszeński 6-rzędowy	1 kg (19.4%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (19.4%)	79 %	10
Grain	Pszeniczny	0.6 kg (11.7%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (4.9%)	78 %	4
Grain	Abbey Castle	0.2 kg (3.9%)	80 %	45
Sugar	Corn Sugar (Dextrose)	0.1 kg (1.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.5 %
Whirlpool	Chinook	50 g	0 min	10.6 %
Whirlpool	Centennial	100 g	0 min	10.5 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %
Dry Hop	Chinook	50 g	3 day(s)	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Slant	150 ml	White Labs