

# BIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **20.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **38.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (54.9%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (11%)	79 %	16
Grain	Carafa II specjal	0.5 kg (5.5%)	70 %	812
Grain	Biscuit Malt	0.5 kg (5.5%)	79 %	45
Grain	Strzegom Pszeniczny	1 kg (11%)	81 %	6
Grain	Płatki owsiane	0.6 kg (6.6%)	85 %	3
Sugar	cukier trzcinowy	0.5 kg (5.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	4.5 %
Boil	Cascade	25 g	15 min	6 %
Boil	Centennial	25 g	1 min	10.5 %
Whirlpool	Willamette	50 g	---	5 %
Whirlpool	Cascade	50 g	---	6 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale