

## BIPA - zasyp

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **30.3**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17.5 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **13.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.65 kg (67.9%)	80 %	5
Grain	Płatki owsiane	0.4 kg (10.3%)	85 %	3
Grain	Monachijski	0.4 kg (10.3%)	80 %	16
Grain	Weyermann - Dehusked Carafa III	0.3 kg (7.7%)	70 %	1024
Grain	Strzegom Karmel 150	0.15 kg (3.8%)	75 %	150

### Notes

- ciemny na ostatnie 5 minut 2 przerwy  
<https://wkpd.waw.pl/black-ipa-single-hop-2-miejsce-15-blg-37-pkt-artur-milczarczyk/>  
<https://wkpd.waw.pl/black-ipa-sh-3-miejsce-3675-pkt-ireneusz-misiak/>  
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