

# sbipa

- Gravity **10 BLG**
- ABV **4 %**
- IBU **110**
- SRM **23.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Base malt      | 3 kg (80%)     | 80 %  | 5   |
| Grain | Barwiący obłuszczony       | 0.4 kg (10.7%) | 55 %  | 985 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (5.3%)  | 75 %  | 20  |
| Grain | Płatki pszeniczne          | 0.15 kg (4%)   | 85 %  | 3   |

## Hops

| Use for           | Name                   | Amount | Time     | Alpha acid |
|-------------------|------------------------|--------|----------|------------|
| Boil              | Columbus/Tomahawk/Zeus | 17.5 g | 60 min   | 15.1 %     |
| Boil              | Columbus/Tomahawk/Zeus | 17.5 g | 30 min   | 15.1 %     |
| Whirlpool         | Citra                  | 50 g   | 30 min   | 12 %       |
| 80 - 70 st 30 min |                        |        |          |            |
| Whirlpool         | Simcoe                 | 50 g   | 30 min   | 13.3 %     |
| 80 - 70 st 30 min |                        |        |          |            |
| Dry Hop           | Cascade                | 50 g   | 5 day(s) | 6 %        |
| Dry Hop           | Centennial             | 50 g   | 3 day(s) | 10.5 %     |