

## Sesion BIPA

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **55**
- SRM **25**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (76.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.9%)	85 %	4
Grain	Carafa III	0.3 kg (6.5%)	70 %	1034
Grain	Strzegom Monachijski typ II	0.3 kg (6.5%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	16.5 %
Aroma (end of boil)	Simcoe	20 g	5 min	14.4 %
Whirlpool	Simcoe	20 g	20 min	14.4 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	20 min	16.5 %
Dry Hop	Simcoe	60 g	3 day(s)	14.4 %
Dry Hop	Columbus/Tomahawk/Zeus	15 g	3 day(s)	16.5 %