

# BIPA 124

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **27.2**
- 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 **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.375 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount          | Yield | EBC  |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt           | 2.5 kg (72.5%)  | 80 %  | 5    |
| Grain | VM Pale Cookie                 | 0.35 kg (10.1%) | 79 %  | 30   |
| Grain | Płatki owsiane                 | 0.3 kg (8.7%)   | 85 %  | 3    |
| Grain | Strzegom Karmel 150            | 0.1 kg (2.9%)   | 75 %  | 150  |
| Grain | Weyermann - Carafa III Special | 0.2 kg (5.8%)   | 35 %  | 1300 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Sybilla | 20 g   | 60 min   | 6.7 %      |
| Boil    | Mosaic  | 10 g   | 5 min    | 10 %       |
| Boil    | Citra   | 25 g   | 5 min    | 12.8 %     |
| Boil    | Simcoe  | 25 g   | 5 min    | 13.2 %     |
| Dry Hop | Galaxy  | 50 g   | 3 day(s) | 15.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                            |     |        |        |                  |
|----------------------------|-----|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 100 ml | Fermentum Mobile |
|----------------------------|-----|--------|--------|------------------|

### Extras

| Type  | Name                         | Amount | Use for | Time  |
|-------|------------------------------|--------|---------|-------|
| Spice | Kaffir                       | 2 g    | Boil    | 7 min |
| Spice | Skórka z pomarańczy (świeża) | 40 g   | Boil    | 7 min |