

BIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **21**
- SRM **5.7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	81 %	4
Grain	Strzegom Wiedeński	0.3 kg (4.7%)	79 %	10
Grain	Amber Malt	0.3 kg (4.7%)	75 %	43
Sugar	Candi Sugar, Clear	0.8 kg (12.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	12 %
Boil	Citra	30 g	5 min	12 %
Whirlpool	Citra	50 g	1 min	12 %