

# BIPA 124

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **29**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.375 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.5 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 **15.1 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 **9.3 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (58.3%)	80 %	5
Grain	Abbey Malt Weyermann	0.5 kg (11.2%)	75 %	45
Grain	Żytni	0.48 kg (10.8%)	85 %	8
Grain	Płatki jęczmienne	0.5 kg (11.2%)	70 %	3
Grain	Special B Castle	0.13 kg (2.9%)	70 %	350
Grain	Weyermann - Carafa III Special	0.25 kg (5.6%)	35 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnat	24 g	60 min	13.2 %
Boil	Sabro	50 g	5 min	15 %
Dry Hop	Mosaic	50 g	3 day(s)	15.5 %