

#13 / FM20 / hopbelg

- Gravity **13.8 BLG**
- ABV ---
- IBU **23**
- SRM **8.5**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (79.4%)	80 %	4
Grain	Caramel/Crystal Malt - 40L	0.3 kg (4.8%)	74 %	79
Grain	Strzegom Monachijski typ II	1 kg (15.9%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	60 min	4.5 %
Boil	Golding	25 g	30 min	5 %