

BeLeśna IPA

- Gravity **16.7 BLG**
- ABV ---
- IBU **80**
- SRM **10.9**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.2 kg (71.2%)	85 %	7
Grain	Strzegom Monachijski typ I	0.6 kg (10.2%)	79 %	16
Grain	Pszeniczny	0.6 kg (10.2%)	85 %	4
Grain	Strzegom Karmel 30	0.45 kg (7.6%)	75 %	30
Grain	Caraaroma	0.05 kg (0.8%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	15 min	13 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Simcoe	10 g	5 min	13 %
Aroma (end of boil)	Sorachi Ace	10 g	5 min	10 %

Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP545 - Belgian Strong Ale Yeast	Ale	Liquid	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Water Agent	chlorek wapnia	10 g	Boil	60 min