

# Belgia ipa

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- Gravity **13.3 BLG**
- ABV ---
- IBU **63**
- SRM **8.7**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	3.4 kg (69.4%)	78 %	16
Sugar	Candi Sugar, Clear	1.5 kg (30.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Jarrylo	15 g	15 min	15 %
Aroma (end of boil)	Pacifica (NZ)	28 g	15 min	4.8 %
Whirlpool	Green Bullet	40 g	0 min	11 %