

Belgian IPA#1

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **9.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (39.4%)	80 %	5
Grain	Monachijski typ II 20-254 EBC Viking Malt	1.5 kg (23.6%)	80 %	20
Grain	Viking Vienna Malt	1.5 kg (23.6%)	79 %	7
Grain	Viking Malt Słod Owsiany	0.3 kg (4.7%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (7.9%)	60 %	3
Grain	Viking Malt Słod Barwiący	0.05 kg (0.8%)	65 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	60 min	6.8 %
Boil	Mosaic	40 g	30 min	12 %
Aroma (end of boil)	Mandarina Bavaria	30 g	5 min	9.1 %
Aroma (end of boil)	Mosaic	25 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	1000 ml	Fm

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	60 min
Fining	whirlfloc	1.2 g	Boil	5 min

Notes

- W Przepisie oryginalnie miało być około 30 ibu, pomyłka i mosaic 40 g wjechał w 30 min. Zamiast na 0 min. Natomiast w 30 min. miał być Izabella 20 g. Zobaczymy na ile zdominuje gorycz słodowość i aromaty drożdżowe.
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