

## Belgian IPA 15

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **5.2**
- 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 **65 min**
- Evaporation rate **5 %/h**
- Boil size **23.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale            | 2.5 kg (47.6%) | 79 %  | 6   |
| Grain | Strzegom Pilzneński          | 2.4 kg (45.7%) | 80 %  | 4   |
| Grain | Cara Blonde - Castle Malting | 0.2 kg (3.8%)  | 78 %  | 20  |
| Grain | Biscuit Malt                 | 0.15 kg (2.9%) | 79 %  | 45  |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Apollo   | 15 g   | 60 min   | 17 %       |
| Boil    | Cascade  | 15 g   | 30 min   | 6 %        |
| Boil    | Cascade  | 15 g   | 20 min   | 6 %        |
| Boil    | Amarillo | 15 g   | 20 min   | 9.5 %      |
| Boil    | Amarillo | 20 g   | 10 min   | 9.5 %      |
| Dry Hop | Cascade  | 15 g   | 7 day(s) | 6 %        |
| Dry Hop | Amarillo | 20 g   | 7 day(s) | 9.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t 58 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Flavor | cukier kandyzowany | 200 g  | Boil    | 10 min |
| Fining | mech irlandzki     | 4 g    | Boil    | 7 min  |