

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 |