

## Belgian IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **4.1**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	10 min	13.5 %
Boil	Mosaic	100 g	10 min	12 %
Dry Hop	Citra	50 g	3 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FRENCH SAISON M29 Mangrove Jack's	Ale	Slant	200 ml	Mangrove Jack's