

Belgian IPA gotowa receptura

- Gravity **21.3 BLG**
- ABV ---
- IBU **60**
- SRM **7.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.4 kg (71.6%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (4%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.18 kg (2.4%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 0.18 kg (2.4%) | 79 % | 10 |
| Grain | Weyermann pszeniczny jasny | 0.18 kg (2.4%) | 80 % | 6 |
| Sugar | Candi Sugar, Clear | 0.7 kg (9.3%) | 78.3 % | 2 |
| Adjunct | flak | 0.6 kg (8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Cascade | 18 g | 30 min | 6 % |
| Boil | Magnum | 42 g | 60 min | 13.5 % |
| Boil | Cascade | 18 g | 15 min | 6 % |
| Whirlpool | Cascade | 24 g | 60 min | 6 % |
| Dry Hop | Cascade | 60 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safbrew WB-06 | Ale | Dry | 12 g | Safbrew |