

BELGIAN IPA VR 1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **9.5**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (45.8%)	80 %	5
Grain	Pilzneński	2 kg (26.1%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.5%)	79 %	16
Grain	Biscuit Malt	0.3 kg (3.9%)	79 %	45
Grain	Płatki owsiane	0.5 kg (6.5%)	85 %	3
Sugar	Candi Sugar, Amber	0 kg	78.3 %	148
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4
Grain	Strzegom Barwiący	0.05 kg (0.7%)	68 %	1300
Grain	SPECIAL W	0.3 kg (3.9%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	14 g	5 min	3 %
Aroma (end of boil)	Magnum	18 g	5 min	12 %

Aroma (end of boil)	Oktawia	30 g	1 min	7.1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	66.67 ml	Fermentum Mobile
Mangrove Jack's M29 French Saison	Ale	Dry	6.67 g	Mangrove Jack's

Notes

- chmienie na whirlpool/hopstand 20 minut od 77°C;
schłodzenie brzezki do temp. 17-18°C;
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 18-24°C;
przed rozlewem 2-dniowy cold crash w temp. 0-4°C;
rozlew - poziom nasycenia 1,8-1,9 vol.;
refermentacja - 14-21 dni

16,4 bez ukru
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