

Belgian IPA (zmienić chmielenie)

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **81**
- SRM **8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (69.4%)	82 %	4
Sugar	Candi Sugar, Clear	1 kg (13.9%)	78.3 %	2
Grain	Castle Malting - Pilzneński 6-rzędowy	0.85 kg (11.8%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.35 kg (4.9%)	74 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	11.2 %
Boil	Marynka	25 g	45 min	11.2 %
Boil	Chinook	20 g	15 min	13.9 %
Aroma (end of boil)	Idaho	25 g	0 min	13.7 %
Dry Hop	Idaho	25 g	3 day(s)	13.7 %
Dry Hop	Amarillo	50 g	3 day(s)	7.3 %

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

Notes

- cukier na ostatnie 5 minut
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