

## Belgijska IPA (projekt)

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **73**
- SRM **6.3**
- 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 **27.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (77.5%)	80 %	8
Grain	Abbey Castle	0.2 kg (3.1%)	80 %	45
Grain	Strzegom Monachijski typ II	0.2 kg (3.1%)	79 %	22
Grain	Strzegom Wiedeński	0.25 kg (3.9%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.2 kg (3.1%)	80 %	6
Sugar	Corn Sugar (Dextrose)	0.6 kg (9.3%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Cascade	40 g	30 min	6 %
Boil	Mosaic	40 g	30 min	10 %
Boil	Mosaic	10 g	0 min	10 %
Boil	Cascade	10 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	999 ml	Fermentum Mobile