

## Polish/Belgian IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **92**
- SRM **4.6**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount          | Yield  | EBC |
|-------|--------------------|-----------------|--------|-----|
| Grain | Pilzneński         | 5 kg (73.3%)    | 81 %   | 4   |
| Grain | Oats, Flaked       | 1 kg (14.7%)    | 80 %   | 2   |
| Sugar | Candi Sugar, Clear | 0.375 kg (5.5%) | 78.3 % | 2   |
| Grain | Wheat, Torrified   | 0.2 kg (2.9%)   | 79 %   | 4   |
| Grain | Carabelge          | 0.25 kg (3.7%)  | 80 %   | 30  |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | lunga    | 70 g   | 60 min   | 11.5 %     |
| Whirlpool | Izabella | 100 g  | 20 min   | 6.8 %      |
| Dry Hop   | Exp 2/20 | 200 g  | 3 day(s) | 11.2 %     |
| Dry Hop   | Zula     | 100 g  | 3 day(s) | 8.3 %      |
| Dry Hop   | Izabella | 100 g  | 3 day(s) | 6.8 %      |

### Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Slant | 200 ml | White Labs |

## Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Lactic Acid       | 5 g    | Mash    | 60 min |
| Water Agent | CaCl <sub>2</sub> | 5 g    | Mash    | 60 min |
| Fining      | Whirlfloc-T       | 2.5 g  | Boil    | 10 min |