Belgian IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **90**
- SRM **5.2**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg *(79.4%)*	80 %	4
Grain	Strzegom Wiedeński	0.51 kg *(7.4%)*	79 %	10
Grain	Carapils	0.36 kg *(5.2%)*	78 %	4
Grain	Caramunich® typ I	0.056 kg *(0.8%)*	73 %	80
Sugar	Glukoza	0.5 kg *(7.2%)*	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	17.1 %
Boil	Chinook	20 g	40 min	12 %
Boil	Simcoe	20 g	15 min	11.5 %
Boil	Chinook	30 g	15 min	12 %
Boil	Columbus/Tomahawk/Zeus	25 g	5 min	17.1 %
Aroma (end of boil)	Simcoe	30 g	0 min	11.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	5 day(s)	15.5 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.