

## #44 Belgian IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **5.4**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.5 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 5 kg (57.1%)   | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 2.5 kg (28.6%) | 85 %  | 5   |
| Grain | Platki owsiane              | 1 kg (11.4%)   | 85 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (2.9%) | 80 %  | 6   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 25 g   | 20 min   | 13.2 %     |
| Boil                | Mosaic   | 25 g   | 20 min   | 10 %       |
| Boil                | Amarillo | 25 g   | 20 min   | 9.5 %      |
| Boil                | Citra    | 25 g   | 20 min   | 12 %       |
| Aroma (end of boil) | Citra    | 25 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Mosaic   | 25 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Simcoe   | 25 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Amarillo | 25 g   | 0 min    | 9.5 %      |
| Dry Hop             | Summit   | 50 g   | 7 day(s) | 17 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| w3944 | Ale  | Slant | 250 ml | ---        |