belgian ipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **57**
- SRM **6.3**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg *(69.4%)*	80 %	---
Liquid Extract	Strzegom Bursztynowy	1.2 kg *(24.5%)*	80 %	49
Adjunct	cukier kandyzowany	0.3 kg *(6.1%)*	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Chinook	30 g	20 min	13 %
Aroma (end of boil)	Equinox	30 g	0 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis