

## #43 Belgian IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **5.3**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **24.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4 kg (48.5%) | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (24.2%) | 85 %  | 5   |
| Grain | Płatki pszeniczne           | 1 kg (12.1%) | 85 %  | 3   |
| Grain | Płatki owsiane              | 1 kg (12.1%) | 85 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (3%) | 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                | Summit   | 25 g   | 20 min   | 17 %       |
| Aroma (end of boil) | Summit   | 25 g   | 0 min    | 17 %       |
| 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 | ---        |