

# BeLeśna IPA

- Gravity **16.7 BLG**
- ABV ---
- IBU **80**
- SRM **10.9**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 4.2 kg (71.2%) | 85 %  | 7   |
| Grain | Strzegom Monachijski typ I | 0.6 kg (10.2%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 0.6 kg (10.2%) | 85 %  | 4   |
| Grain | Strzegom Karmel 30         | 0.45 kg (7.6%) | 75 %  | 30  |
| Grain | Caraaroma                  | 0.05 kg (0.8%) | 78 %  | 400 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 15.5 %     |
| Boil                | Chinook                | 15 g   | 60 min | 13 %       |
| Boil                | Chinook                | 15 g   | 15 min | 13 %       |
| Boil                | Citra                  | 10 g   | 15 min | 12 %       |
| Aroma (end of boil) | Citra                  | 10 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Mosaic                 | 10 g   | 5 min  | 10 %       |
| Aroma (end of boil) | Simcoe                 | 10 g   | 5 min  | 13 %       |
| Aroma (end of boil) | Sorachi Ace            | 10 g   | 5 min  | 10 %       |

|                     |         |      |       |        |
|---------------------|---------|------|-------|--------|
| Aroma (end of boil) | Equinox | 10 g | 5 min | 13.1 % |
|---------------------|---------|------|-------|--------|

## Yeasts

| Name                              | Type | Form   | Amount | Laboratory |
|-----------------------------------|------|--------|--------|------------|
| WLP545 - Belgian Strong Ale Yeast | Ale  | Liquid | 200 ml | White Labs |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Fining      | Mech Irlandzki | 5 g    | Boil    | 10 min |
| Water Agent | chlorek wapnia | 10 g   | Boil    | 60 min |