Belgijska IPA v1.0

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **76**
- SRM **6.7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(41.1%)*	80 %	5
Grain	Płatki pszeniczne	1.2 kg *(16.4%)*	85 %	3
Grain	Monachijski	1 kg *(13.7%)*	80 %	16
Grain	Pilzneński	1 kg *(13.7%)*	81 %	4
Grain	Płatki owsiane	0.6 kg *(8.2%)*	85 %	3
Grain	Biscuit Malt	0.5 kg *(6.8%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Citra	15 g	30 min	12 %
Boil	Centennial	15 g	30 min	10.5 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Citra	20 g	10 min	12 %
Boil	Centennial	20 g	10 min	10.5 %
Whirlpool	Simcoe	15 g	0 min	13.2 %

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

Whirlpool	Centennial	15 g	0 min	10.5 %
Whirlpool	Citra	15 g	0 min	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	130 ml	Fermentum Mobile