

## #17 Belgia po sezonie

- Gravity **14 BLG**
- ABV ---
- IBU **52**
- SRM **13.3**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (92.6%)	79 %	6
Grain	Biscuit Malt	0.2 kg (3.7%)	79 %	50
Grain	Special B Castle	0.2 kg (3.7%)	70 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	14.2 %
Boil	Admiral	10 g	30 min	14.2 %
Boil	Admiral	15 g	5 min	14.2 %
Whirlpool	Lublin (Lubelski)	50 g	0 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min