

Belgian IPA

- Gravity **17.3 BLG**
- ABV ---
- IBU **71**
- SRM **9.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **35.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (63.2%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (21.1%)	79 %	16
Grain	Abbey Castle	1 kg (10.5%)	80 %	45
Grain	Carabelge	0.5 kg (5.3%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	14 %
Boil	Bravo	25 g	20 min	12 %
Boil	Bravo	15 g	10 min	12 %
Boil	Bravo	10 g	5 min	12 %
Dry Hop	Belma AIPA	50 g	4 day(s)	12.8 %
Dry Hop	Orbit AIPA	50 g	4 day(s)	9.8 %
Dry Hop	Palisade BIPA	50 g	4 day(s)	7.5 %
Dry Hop	Pacifica (NZ)	50 g	4 day(s)	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 - Artefakty trapistów	Ale	Slant	100 ml	Fermentum Mobile