

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 |