

Belgian IPA

- Gravity **17.1 BLG**
- ABV ---
- IBU **75**
- SRM **8.3**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 1 kg (14.3%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (28.6%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.7 kg (10%) | 79 % | 10 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 85 % | 3 |
| Grain | Strzegom Karmel 30 | 1 kg (14.3%) | 75 % | 30 |
| Grain | zakwaszający | 0.3 kg (4.3%) | 80 % | 6 |
| Grain | diastatyczny | 0.2 kg (2.9%) | 80 % | 4 |
| Grain | Carahell | 0.1 kg (1.4%) | 77 % | 26 |
| Sugar | cukier | 0.7 kg (10%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | adha cořtam | 100 g | 20 min | 11 % |
| Boil | lunga | 30 g | 10 min | 11 % |
| Whirlpool | Lublin (Lubelski) | 50 g | 0 min | 4 % |
| Aroma (end of boil) | Waimea | 10 g | 10 min | 17 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 13.2 % |
| Whirlpool | Sybilla | 50 g | 0 min | 6 % |