

## Belgian IPA gotowa receptura

---

- Gravity **21.3 BLG**
- ABV ---
- IBU **60**
- SRM **7.9**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.4 kg (71.6%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (4%)	78 %	4
Grain	Strzegom Monachijski typ II	0.18 kg (2.4%)	79 %	22
Grain	Strzegom Wiedeński	0.18 kg (2.4%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.18 kg (2.4%)	80 %	6
Sugar	Candi Sugar, Clear	0.7 kg (9.3%)	78.3 %	2
Adjunct	flak	0.6 kg (8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	18 g	30 min	6 %
Boil	Magnum	42 g	60 min	13.5 %
Boil	Cascade	18 g	15 min	6 %
Whirlpool	Cascade	24 g	60 min	6 %
Dry Hop	Cascade	60 g	4 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Ale	Dry	12 g	Safbrew