

## Belgian IPA II

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **4.9**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	3 kg (53.6%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (17.9%)	79 %	6
Grain	Monachijski	1 kg (17.9%)	80 %	16
Adjunct	Pszenica niestodowana	0.3 kg (5.4%)	75 %	3
Sugar	Candi Sugar, Clear	0.3 kg (5.4%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook USA	10 g	60 min	11.3 %
Boil	Simcoe	10 g	20 min	13.1 %
Boil	Sorachi Ace	10 g	20 min	12.5 %
Boil	African Queen	10 g	20 min	13.5 %
Boil	Saaz (Czech Republic)	10 g	20 min	4 %
Boil	Simcoe	15 g	7 min	13.1 %
Boil	Sorachi Ace	20 g	7 min	12.5 %
Boil	Saaz (Czech Republic)	15 g	7 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	125 ml	Wyeast