

Belgijski plan

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Simpsons - Golden Promise | 1.5 kg (44.1%) | 81 % | 4 |
| Grain | Briess - Pilsen Malt | 1 kg (29.4%) | 80.5 % | 2 |
| Grain | Vienna Malt | 0.5 kg (14.7%) | 78 % | 8 |
| Grain | Płatki owsiane | 0.2 kg (5.9%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Equinox | 15 g | 60 min | 13.1 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Equinox | 10 g | 5 min | 13.1 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Equinox | 25 g | 7 day(s) | 13.1 % |
| Dry Hop | Mosaic | 25 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t-58 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Fining | tableta | 2 g | Boil | 10 min |