

Saison IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **75**
- SRM **4.3**
- 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 **29 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilznieński | 3 kg (38.3%) | 80 % | 4 |
| Grain | Zakwaszający | 0.13 kg (1.7%) | 80 % | 4 |
| Grain | Pszeniczny | 3 kg (38.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (15.3%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Vic Secret | 25 g | 10 min | 16.3 % |
| Boil | Galaxy | 25 g | 10 min | 15 % |
| Boil | Vic Secret | 25 g | 0 min | 16.3 % |
| Boil | Galaxy | 25 g | 0 min | 15 % |
| Boil | Simcoe | 50 g | 70 min | 13.2 % |
| Dry Hop | Vic Secret | 50 g | 5 day(s) | 16.3 % |
| Dry Hop | Galaxy | 50 g | 5 day(s) | 15 % |

Notes

- zacieranie na słodko
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