

#31 Belgian IPA

- Gravity **15 BLG**
- ABV ---
- IBU **72**
- SRM **4.9**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (68%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (13.6%)	80 %	6
Grain	Cara Blonde - Castle Malting	0.25 kg (3.4%)	78 %	20
Grain	Monachijski	0.5 kg (6.8%)	80 %	16
Grain	Płatki pszeniczne	0.3 kg (4.1%)	85 %	3
Grain	Płatki owsiane	0.3 kg (4.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	falconer's flight	40 g	60 min	11.3 %
Boil	El Dorado	25 g	30 min	12.4 %
Boil	falconer's flight	35 g	15 min	11.3 %
Boil	El Dorado	25 g	0 min	12.4 %
Dry Hop	falconer's flight	25 g	4 day(s)	11.3 %
Dry Hop	El Dorado	50 g	4 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile