

## #49 Belgian IPA 03.22

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **5.2**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 3.5 kg (50%)   | 81 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 2.5 kg (35.7%) | 85 %  | 5   |
| Grain | Płatki owsiane              | 0.5 kg (7.1%)  | 85 %  | 3   |
| Grain | Carabelge                   | 0.5 kg (7.1%)  | 80 %  | 30  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 25 g   | 10 min | 13 %       |
| Boil    | Citra   | 25 g   | 10 min | 12 %       |
| Boil    | Simcoe  | 25 g   | 10 min | 13.2 %     |
| Boil    | Mosaic  | 25 g   | 10 min | 10 %       |

### Extras

| Type  | Name                     | Amount | Use for | Time   |
|-------|--------------------------|--------|---------|--------|
| Spice | kolendra                 | 10 g   | Boil    | 15 min |
| Spice | trawa cytrynowa          | 20 g   | Boil    | 15 min |
| Spice | curacao                  | 25 g   | Boil    | 15 min |
| Spice | słodka skórka pomarańczy | 25 g   | Boil    | 15 min |