

## Belg w Ameryce

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **37**
- SRM **5.2**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Oats, Flaked	0.4 kg (6.3%)	80 %	2
Grain	Carahell	0.5 kg (7.8%)	77 %	26
Grain	Żytni	0.5 kg (7.8%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Centennial	20 g	---	8.9 %
Boil	Centennial	20 g	60 min	8.9 %
Boil	Centennial	20 g	15 min	8.9 %
Aroma (end of boil)	Centennial	20 g	60 min	8.9 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflodt	3 g	Boil	10 min