

## Belgian IPA 08.2022

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **64**
- SRM **6.5**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński	4.9 kg (78.4%)	80.5 %	4
Grain	Strzegom Wiedeński	0.5 kg (8%)	79 %	10
Grain	Caramunich® typ I	0.3 kg (4.8%)	73 %	80
Sugar	cukier	0.55 kg (8.8%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	citra	25 g	0 min	12.9 %
Whirlpool	simcoe	45 g	0 min	12.9 %
Whirlpool	mosaic	20 g	0 min	12.3 %
Dry Hop	citra	25 g	4 day(s)	12.9 %
Dry Hop	simcoe	45 g	4 day(s)	12.9 %
Dry Hop	mosaic	20 g	4 day(s)	12.3 %
Boil	Marynka	75 g	60 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Cukier do refermentacji: 3g cukru (prawie cała średnia miarka)  
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