

Belgian IPA#1

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **9.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (39.4%) | 80 % | 5 |
| Grain | Monachijski typ II 20-254 EBC Viking Malt | 1.5 kg (23.6%) | 80 % | 20 |
| Grain | Viking Vienna Malt | 1.5 kg (23.6%) | 79 % | 7 |
| Grain | Viking Malt Słod Owsiany | 0.3 kg (4.7%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (7.9%) | 60 % | 3 |
| Grain | Viking Malt Słod Barwiący | 0.05 kg (0.8%) | 65 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Izabella | 20 g | 60 min | 6.8 % |
| Boil | Mosaic | 40 g | 30 min | 12 % |
| Aroma (end of boil) | Mandarina Bavaria | 30 g | 5 min | 9.1 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|---------|------------|
| FM21 Odkrycie sezonu | Ale | Slant | 1000 ml | Fm |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 4 g | Mash | 60 min |
| Fining | whirlfloc | 1.2 g | Boil | 5 min |

Notes

- W Przepisie oryginalnie miało być około 30 ibu, pomyłka i mosaic 40 g wjechał w 30 min. Zamiast na 0 min. Natomiast w 30 min. miał być Izabella 20 g. Zobaczymy na ile zdominuje gorycz słodowość i aromaty drożdżowe.
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