

## Belgian IPA 15

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **5.2**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **23.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (47.6%)	79 %	6
Grain	Strzegom Pilzneński	2.4 kg (45.7%)	80 %	4
Grain	Cara Blonde - Castle Malting	0.2 kg (3.8%)	78 %	20
Grain	Biscuit Malt	0.15 kg (2.9%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	17 %
Boil	Cascade	15 g	30 min	6 %
Boil	Cascade	15 g	20 min	6 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
t 58	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany	200 g	Boil	10 min
Fining	mech irlandzki	4 g	Boil	7 min