

## Belgian IPA 18°

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **79**
- SRM **4.9**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Monachijski	0.2 kg (3.2%)	80 %	16
Grain	Strzegom Wiedeński	0.2 kg (3.2%)	79 %	10
Sugar	Cukier	0.6 kg (9.5%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Cascade PL	25 g	60 min	5.2 %
Boil	Centennial	25 g	60 min	10.5 %
Boil	Cascade PL	25 g	10 min	5.2 %
Boil	Centennial	25 g	10 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	250 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	60 min