

## Belgian IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Best Ale Crisp	3.7 kg (67.3%)	82 %	5
Grain	Słód MONACHIJSKI typ I 16 EBC Crisp	0.7 kg (12.7%)	82 %	16
Grain	Słód PSZENICZNY Viking Malt	0.7 kg (12.7%)	82 %	5
Adjunct	Płatki owsiane	0.4 kg (7.3%)	50 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín NZ	10 g	60 min	10.7 %
Boil	Kohatu NZ	10 g	30 min	6.5 %
Aroma (end of boil)	Citra	20 g	10 min	13.4 %
Aroma (end of boil)	Sybilla własny - szyszki	50 g	10 min	5 %
Boil	Sybilla własny - szyszki	20 g	60 min	5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Belgian trapist	Ale	Slant	300 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech irlandzki	1 g	Boil	15 min