

## Belgian IPA gotowa receptura

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **60**
- SRM **6.3**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt   | 8.19 kg (66.6%) | 85 %   | 7   |
| Grain | Weyermann - Carapils        | 0.33 kg (2.7%)  | 78 %   | 4   |
| Grain | Strzegom Monachijski typ II | 0.33 kg (2.7%)  | 79 %   | 22  |
| Grain | Strzegom Wiedeński          | 0.33 kg (2.7%)  | 79 %   | 10  |
| Grain | Weyermann pszeniczny jasny  | 0.33 kg (2.7%)  | 80 %   | 6   |
| Sugar | Candi Sugar, Clear          | 1.15 kg (9.3%)  | 78.3 % | 2   |
| Sugar | Brown Sugar, Light          | 1.64 kg (13.3%) | 100 %  | 16  |

### Hops

| Use for             | Name       | Amount   | Time   | Alpha acid |
|---------------------|------------|----------|--------|------------|
| Boil                | Marynka    | 130.91 g | 60 min | 9 %        |
| Boil                | Cascade PL | 20 g     | 30 min | 5.5 %      |
| Aroma (end of boil) | Galaxy     | 50 g     | 1 min  | 15 %       |
| Aroma (end of boil) | Centennial | 50 g     | 1 min  | 10.5 %     |
| Aroma (end of boil) | Citra      | 50 g     | 1 min  | 12 %       |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale  | Dry  | 21.6 g | Mangrove Jack's |

### Notes

- cukier dodany w 3-5 dniu fermentacji bez cukru 12blg  
*Jul 2, 2022, 2:00 PM*