

Belgian IPA (zmienić chmielenie)

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **81**
- SRM **8**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|-----------------|--------|-----|
| Grain | Viking Pilsner malt | 5 kg (69.4%) | 82 % | 4 |
| Sugar | Candi Sugar, Clear | 1 kg (13.9%) | 78.3 % | 2 |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 0.85 kg (11.8%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 40L | 0.35 kg (4.9%) | 74 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 11.2 % |
| Boil | Marynka | 25 g | 45 min | 11.2 % |
| Boil | Chinook | 20 g | 15 min | 13.9 % |
| Aroma (end of boil) | Idaho | 25 g | 0 min | 13.7 % |
| Dry Hop | Idaho | 25 g | 3 day(s) | 13.7 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 7.3 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |

Notes

- cukier na ostatnie 5 minut
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