

Belgian (polish) IPA #2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **9.4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 2 kg (33.6%) | 82 % | 4 |
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (50.4%) | 80.5 % | 6 |
| Grain | Strzegom Bursztynowy | 0.3 kg (5%) | 70 % | 49 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (5%) | 73 % | 120 |
| Grain | Carared | 0.2 kg (3.4%) | 75 % | 39 |
| Sugar | Corn Sugar (Dextrose) | 0.15 kg (2.5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|----------|--------|--------|------------|
| Boil | lunga | 45 g | 60 min | 10 % |
| Boil | Oktawia | 15 g | 10 min | 8.4 % |
| owocowo-kwiatowy profil, w którym wybijają się przede wszystkim nuty zielonego jabłka, winogron, malin i owoców tropikalnych,limonki | | | | |
| Boil | Izabella | 15 g | 10 min | 5.8 % |

| | | | | |
|--|----------|------|----------|-------|
| cytrusowo-sosnowy aromat, możemy w nim odnaleźć nuty pomarańczy, cytryny, mirabelki, agrestu oraz delikatne aromaty kojarzące się z lasem iglastym | | | | |
| Aroma (end of boil) | Izabella | 15 g | 5 min | 5.8 % |
| Aroma (end of boil) | Oktawia | 15 g | 5 min | 8.4 % |
| Aroma (end of boil) | Izabella | 25 g | 0 min | 5.8 % |
| Aroma (end of boil) | Oktawia | 25 g | 0 min | 8.4 % |
| Dry Hop | Izabella | 30 g | 2 day(s) | 5.8 % |
| Dry Hop | Oktawia | 30 g | 2 day(s) | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 20 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1 g | Boil | 5 min |
| Water Agent | gips | 1.5 g | Mash | 60 min |

Notes

- nigdy więcej gozdawy,,,
Jun 27, 2019, 12:01 AM