

# Belgijska Hameryka

- Gravity **16.1 BLG**
- ABV ---
- IBU **66**
- SRM **9**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (78.7%)	79 %	10
Grain	Oats, Malted	0.5 kg (7.9%)	80 %	2
Grain	Carahell	0.3 kg (4.7%)	77 %	26
Grain	Oats, Flaked	0.4 kg (6.3%)	80 %	2
Sugar	Candi Sugar, Clear	0.15 kg (2.4%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	25 g	60 min	14.2 %
Boil	Simcoe	5 g	20 min	13.2 %
Boil	Mosaic	25 g	20 min	12 %
Boil	Simcoe	10 g	0 min	13.2 %
Boil	Mosaic	15 g	0 min	12 %
Dry Hop	Mosaic	30 g	3 day(s)	12 %
Boil	Citra	10 g	20 min	13.5 %
Boil	Citra	10 g	0 min	13.5 %
Dry Hop	Citra	30 g	3 day(s)	13.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M27 Belgian Ale	Ale	Slant	200 ml	Mangrove Jack's