

## Belgijski plan

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **4**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Simpsons - Golden Promise | 1.5 kg (44.1%) | 81 %   | 4   |
| Grain | Briess - Pilsen Malt      | 1 kg (29.4%)   | 80.5 % | 2   |
| Grain | Vienna Malt               | 0.5 kg (14.7%) | 78 %   | 8   |
| Grain | Płatki owsiane            | 0.2 kg (5.9%)  | 85 %   | 3   |
| Grain | Płatki pszeniczne         | 0.2 kg (5.9%)  | 85 %   | 3   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Equinox | 15 g   | 60 min   | 13.1 %     |
| Boil      | Citra   | 10 g   | 15 min   | 12 %       |
| Boil      | Equinox | 10 g   | 5 min    | 13.1 %     |
| Whirlpool | Citra   | 10 g   | 0 min    | 12 %       |
| Dry Hop   | Equinox | 25 g   | 7 day(s) | 13.1 %     |
| Dry Hop   | Mosaic  | 25 g   | 4 day(s) | 10 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t-58 | Ale  | Dry  | 11 g   | ---        |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Fining | tableta | 2 g    | Boil    | 10 min |