

# Belma

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- Gravity **13.8 BLG**
- ABV ---
- IBU **52**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (91.7%)	79 %	6
Grain	Strzegom pszeniczny	0.5 kg (8.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belma	20 g	60 min	9.4 %
Boil	Belma	20 g	45 min	9.4 %
Boil	Belma	10 g	30 min	9.4 %
Boil	Belma	10 g	15 min	9.4 %
Boil	Belma	10 g	10 min	9.4 %
Boil	Belma	10 g	5 min	9.4 %
Boil	Belma	10 g	0 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's