

Ipa belma-magnum

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **13.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 % | 36 |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (50%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Magnum | 30 g | 20 min | 13.5 % |
| Whirlpool | Magnum | 30 g | 1 min | 13.5 % |
| Whirlpool | Belma | 50 g | 1 min | 9.4 % |
| Dry Hop | Belma | 10 g | 6 day(s) | 9.4 % |
| Dry Hop | Belma | 10 g | 3 day(s) | 9.4 % |
| Dry Hop | Belma | 10 g | 1 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 60 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------------------------|--------|---------|--------|
| Herb | Trawa cytrynowa | 30 g | Boil | 10 min |
| Herb | Skórka słodkiej pomarańczy | 20 g | Boil | 10 min |

Notes

- bardzo dobre, lekka gryczka, cytrus, piana drobna zbita
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