

## Polish/Belgian IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **92**
- SRM **4.6**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (73.3%)	81 %	4
Grain	Oats, Flaked	1 kg (14.7%)	80 %	2
Sugar	Candi Sugar, Clear	0.375 kg (5.5%)	78.3 %	2
Grain	Wheat, Torrified	0.2 kg (2.9%)	79 %	4
Grain	Carabelge	0.25 kg (3.7%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	70 g	60 min	11.5 %
Whirlpool	Izabella	100 g	20 min	6.8 %
Dry Hop	Exp 2/20	200 g	3 day(s)	11.2 %
Dry Hop	Zula	100 g	3 day(s)	8.3 %
Dry Hop	Izabella	100 g	3 day(s)	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	CaCl2	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min