

# Something Hoppy

- Gravity **14.7 BLG**
- ABV ---
- IBU **52**
- SRM **11.9**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt        | 7 kg (66.7%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt          | 1 kg (9.5%)   | 83 %  | 5   |
| Grain | Strzegom Bursztynowy       | 1 kg (9.5%)   | --- % | 70  |
| Grain | Strzegom Monachijski typ I | 0.5 kg (4.8%) | --- % | 16  |
| Grain | Karmelowy Czerwony         | 1 kg (9.5%)   | --- % | 59  |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Magnum       | 50 g   | 60 min | 13.5 %     |
| Boil    | Lemon drop   | 50 g   | 20 min | 4.6 %      |
| Boil    | Pacific Jade | 50 g   | 5 min  | 13 %       |

## Yeasts

| Name                    | Type | Form  | Amount  | Laboratory       |
|-------------------------|------|-------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Slant | 2000 ml | Fermentum Mobile |

## Notes

- Zalano gęstwe z poprzedniej warki.  
*Dec 17, 2016, 9:20 AM*