

#31 Belgian IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **101**
- SRM **11.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

Steps

- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (87.1%)	81 %	4
Grain	Special B Castle	0.15 kg (5.2%)	70 %	350
Grain	Abbey Malt Weyermann	0.07 kg (2.4%)	75 %	45
Sugar	Cukier jasny kandyzowany	0.15 kg (5.2%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11.5 %
Whirlpool	Marynka	30 g	15 min	10 %
Whirlpool	Idaho 7	30 g	15 min	12.1 %
Whirlpool	HBC 472 Experimental	30 g	15 min	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle BE-256	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	Czarny pieprz	4 g	Boil	15 min
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Notes

- Pieprz wrzucony wraz z chmielem 10min po wyłączeniu palnika na 15-minutowy "whirlpool".
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