

#44 Belgian IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **5.4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (57.1%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 2.5 kg (28.6%) | 85 % | 5 |
| Grain | Platki owsiane | 1 kg (11.4%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (2.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 25 g | 20 min | 13.2 % |
| Boil | Mosaic | 25 g | 20 min | 10 % |
| Boil | Amarillo | 25 g | 20 min | 9.5 % |
| Boil | Citra | 25 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 25 g | 0 min | 9.5 % |
| Dry Hop | Summit | 50 g | 7 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| w3944 | Ale | Slant | 250 ml | --- |