

#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	---