

## Belgian IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **90**
- SRM **5.2**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

### Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (79.4%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 0.51 kg (7.4%)  | 79 %  | 10  |
| Grain | Carapils            | 0.36 kg (5.2%)  | 78 %  | 4   |
| Grain | Caramunich® typ I   | 0.056 kg (0.8%) | 73 %  | 80  |
| Sugar | Glukoza             | 0.5 kg (7.2%)   | 100 % | 2   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 17.1 %     |
| Boil                | Chinook                | 20 g   | 40 min   | 12 %       |
| Boil                | Simcoe                 | 20 g   | 15 min   | 11.5 %     |
| Boil                | Chinook                | 30 g   | 15 min   | 12 %       |
| Boil                | Columbus/Tomahawk/Zeus | 25 g   | 5 min    | 17.1 %     |
| Aroma (end of boil) | Simcoe                 | 30 g   | 0 min    | 11.5 %     |
| Dry Hop             | Columbus/Tomahawk/Zeus | 50 g   | 5 day(s) | 15.5 %     |
| Dry Hop             | Simcoe                 | 50 g   | 5 day(s) | 13.2 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Slant | 200 ml | Fermentum Mobile |