

Belgian IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **4.1**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 50 g | 10 min | 13.5 % |
| Boil | Mosaic | 100 g | 10 min | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|-------|--------|-----------------|
| FRENCH SAISON M29 Mangrove Jack's | Ale | Slant | 200 ml | Mangrove Jack's |