

## Belgian Ipa 53

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **7**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale	5 kg (66.2%)	80 %	4
Grain	Słód monachijski	0.5 kg (6.6%)	--- %	---
Grain	słód zakwaszający	0.15 kg (2%)	--- %	---
Grain	Słód pszeniczny Bestmalz	1 kg (13.2%)	82 %	5
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.3%)	73 %	120
Adjunct	Płatki owsiane	0.5 kg (6.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Centennial	20 g	1 min	10.5 %
Aroma (end of boil)	Amarillo	20 g	1 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %
Dry Hop	Simcoe	40 g	5 day(s)	13.2 %