

## Belgian IPA gotowa receptura

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **60**
- SRM **6.3**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8.19 kg (66.6%)	85 %	7
Grain	Weyermann - Carapils	0.33 kg (2.7%)	78 %	4
Grain	Strzegom Monachijski typ II	0.33 kg (2.7%)	79 %	22
Grain	Strzegom Wiedeński	0.33 kg (2.7%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.33 kg (2.7%)	80 %	6
Sugar	Candi Sugar, Clear	1.15 kg (9.3%)	78.3 %	2
Sugar	Brown Sugar, Light	1.64 kg (13.3%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	130.91 g	60 min	9 %
Boil	Cascade PL	20 g	30 min	5.5 %
Aroma (end of boil)	Galaxy	50 g	1 min	15 %
Aroma (end of boil)	Centennial	50 g	1 min	10.5 %
Aroma (end of boil)	Citra	50 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	21.6 g	Mangrove Jack's

### Notes

- cukier dodany w 3-5 dniu fermentacji bez cukru 12blg  
*Jul 2, 2022, 2:00 PM*