

## Belgian IPA gotowa receptura

- Gravity **21.3 BLG**
- ABV ---
- IBU **60**
- SRM **7.9**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

| Type    | Name                        | Amount         | Yield  | EBC |
|---------|-----------------------------|----------------|--------|-----|
| Grain   | Weyermann - Pale Ale Malt   | 5.4 kg (71.6%) | 85 %   | 7   |
| Grain   | Weyermann - Carapils        | 0.3 kg (4%)    | 78 %   | 4   |
| Grain   | Strzegom Monachijski typ II | 0.18 kg (2.4%) | 79 %   | 22  |
| Grain   | Strzegom Wiedeński          | 0.18 kg (2.4%) | 79 %   | 10  |
| Grain   | Weyermann pszeniczny jasny  | 0.18 kg (2.4%) | 80 %   | 6   |
| Sugar   | Candi Sugar, Clear          | 0.7 kg (9.3%)  | 78.3 % | 2   |
| Adjunct | flak                        | 0.6 kg (8%)    | --- %  | --- |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Cascade | 18 g   | 30 min   | 6 %        |
| Boil      | Magnum  | 42 g   | 60 min   | 13.5 %     |
| Boil      | Cascade | 18 g   | 15 min   | 6 %        |
| Whirlpool | Cascade | 24 g   | 60 min   | 6 %        |
| Dry Hop   | Cascade | 60 g   | 4 day(s) | 6 %        |

### Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safbrew WB-06 | Ale  | Dry  | 12 g   | Safbrew    |