

Saison IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **75**
- SRM **4.3**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (38.3%)	80 %	4
Grain	Zakwaszający	0.13 kg (1.7%)	80 %	4
Grain	Pszeniczny	3 kg (38.3%)	85 %	4
Grain	Płatki owsiane	1.2 kg (15.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	25 g	10 min	16.3 %
Boil	Galaxy	25 g	10 min	15 %
Boil	Vic Secret	25 g	0 min	16.3 %
Boil	Galaxy	25 g	0 min	15 %
Boil	Simcoe	50 g	70 min	13.2 %
Dry Hop	Vic Secret	50 g	5 day(s)	16.3 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %

Notes

- zacieranie na słodko
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