

# Single Hop Belma - Truskawkowy Edie

- Gravity **17.7 BLG**
- ABV ---
- IBU **58**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **40 C**, Time **0 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **45C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Strzegom Pale Ale	3.5 kg (53.8%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belma	40 g	60 min	9.4 %
Boil	Belma	10 g	30 min	9.4 %
Aroma (end of boil)	Belma	50 g	10 min	9.4 %
Dry Hop	Belma	100 g	10 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's