

# 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 |