

## #43 Belgian IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **5.3**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **24.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (48.5%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	2 kg (24.2%)	85 %	5
Grain	Płatki pszeniczne	1 kg (12.1%)	85 %	3
Grain	Płatki owsiane	1 kg (12.1%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Mosaic	25 g	20 min	10 %
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Summit	25 g	20 min	17 %
Aroma (end of boil)	Summit	25 g	0 min	17 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Dry Hop	Summit	50 g	7 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w3944	Ale	Slant	250 ml	---