

## Belgian Autumn

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **70**
- SRM **10**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (61.5%)	79 %	6
Grain	Biscuit Malt	1 kg (15.4%)	79 %	45
Grain	Bestmalz Carmel Pils	0.5 kg (7.7%)	75 %	5
Grain	Abbey Castle	0.5 kg (7.7%)	80 %	45
Grain	Wheat, Flaked	0.5 kg (7.7%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Aroma (end of boil)	Cascade	50 g	10 min	6 %
Dry Hop	Cascade	50 g	6 day(s)	6 %
Dry Hop	Styrian Eureka	40 g	6 day(s)	9.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1 ml	Fermentum Mobile