

belgian ipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **57**
- SRM **6.3**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (69.4%) | 80 % | --- |
| Liquid Extract | Strzegom Bursztynowy | 1.2 kg (24.5%) | 80 % | 49 |
| Adjunct | cukier kandyzowany | 0.3 kg (6.1%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Chinook | 30 g | 20 min | 13 % |
| Aroma (end of boil) | Equinox | 30 g | 0 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11 g | Fermentis |