

## Belgian IPA

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **74**
- SRM **7**
- 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)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (78.4%)	80 %	8
Grain	Weyermann - Carapils	0.3 kg (3.9%)	78 %	4
Grain	Słód pszeniczny Bestmalz	0.7 kg (9.2%)	82 %	5
Grain	Strzegom Monachijski typ I	0.2 kg (2.6%)	79 %	16
Grain	Strzegom Wiedeński	0.2 kg (2.6%)	79 %	10
Grain	Słód Zakwaszający	0.25 kg (3.3%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	50 min	9.5 %
Boil	Amarillo	20 g	40 min	9.5 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Cascade	25 g	15 min	6 %
Aroma (end of boil)	Cascade	25 g	25 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	200 ml	Fermentum Mobile