

## Belgian IPA

- 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 |