

## Belgian IPA

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- Gravity **17.1 BLG**
- ABV ---
- IBU **75**
- SRM **8.3**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (14.3%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (28.6%)	79 %	6
Grain	Strzegom Wiedeński	0.7 kg (10%)	79 %	10
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3
Grain	Strzegom Karmel 30	1 kg (14.3%)	75 %	30
Grain	zakwaszający	0.3 kg (4.3%)	80 %	6
Grain	diastatyczny	0.2 kg (2.9%)	80 %	4
Grain	Carahell	0.1 kg (1.4%)	77 %	26
Sugar	cukier	0.7 kg (10%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	adha cořtam	100 g	20 min	11 %
Boil	lunga	30 g	10 min	11 %
Whirlpool	Lublin (Lubelski)	50 g	0 min	4 %
Aroma (end of boil)	Waimea	10 g	10 min	17 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Whirlpool	Sybilla	50 g	0 min	6 %