

## Belgian (polish) IPA #2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **9.4**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21.5 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **15.7 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (33.6%)	82 %	4
Grain	BESTMALZ - Bestt Pale Ale	3 kg (50.4%)	80.5 %	6
Grain	Strzegom Bursztynowy	0.3 kg (5%)	70 %	49
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (5%)	73 %	120
Grain	Carared	0.2 kg (3.4%)	75 %	39
Sugar	Corn Sugar (Dextrose)	0.15 kg (2.5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	10 %
Boil	Oktawia	15 g	10 min	8.4 %
owocowo-kwiatowy profil, w którym wybijają się przede wszystkim nuty zielonego jabłka, winogron, malin i owoców tropikalnych,limonki				
Boil	Izabella	15 g	10 min	5.8 %

cytrusowo-sosnowy aromat, możemy w nim odnaleźć nuty pomarańczy, cytryny, mirabelki, agrestu oraz delikatne aromaty kojarzące się z lasem iglastym				
Aroma (end of boil)	Izabella	15 g	5 min	5.8 %
Aroma (end of boil)	Oktawia	15 g	5 min	8.4 %
Aroma (end of boil)	Izabella	25 g	0 min	5.8 %
Aroma (end of boil)	Oktawia	25 g	0 min	8.4 %
Dry Hop	Izabella	30 g	2 day(s)	5.8 %
Dry Hop	Oktawia	30 g	2 day(s)	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	5 min
Water Agent	gips	1.5 g	Mash	60 min

## Notes

- nigdy więcej gozdawy,,,  
*Jun 27, 2019, 12:01 AM*