

Belgijska IPA v1.0

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **76**
- SRM **6.7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (41.1%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1.2 kg (16.4%) | 85 % | 3 |
| Grain | Monachijski | 1 kg (13.7%) | 80 % | 16 |
| Grain | Pilzneński | 1 kg (13.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (8.2%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.5 kg (6.8%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 11.5 % |
| Boil | Simcoe | 15 g | 30 min | 13.2 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Centennial | 15 g | 30 min | 10.5 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Centennial | 20 g | 10 min | 10.5 % |
| Whirlpool | Simcoe | 15 g | 0 min | 13.2 % |

| | | | | |
|-----------|------------|------|----------|--------|
| Whirlpool | Centennial | 15 g | 0 min | 10.5 % |
| Whirlpool | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Slant | 130 ml | Fermentum Mobile |