

Single Hop Belma - Truskawkowy Edie

- Gravity **17.7 BLG**
- ABV ---
- IBU **58**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **45C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (46.2%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 3.5 kg (53.8%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|-----------|------------|
| Boil | Belma | 40 g | 60 min | 9.4 % |
| Boil | Belma | 10 g | 30 min | 9.4 % |
| Aroma (end of boil) | Belma | 50 g | 10 min | 9.4 % |
| Dry Hop | Belma | 100 g | 10 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |