

## #15 AIPA BELMA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **63**
- SRM **9.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.4%)	75 %	5
Grain	Strzegom Pilzneński	2 kg (28.7%)	75 %	5
Grain	Płatki pszeniczne	0.5 kg (7.2%)	60 %	3
Grain	Strzegom Karmel 150	0.47 kg (6.7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	25 g	60 min	5 %
Boil	Belma	25 g	60 min	11 %
Aroma (end of boil)	Willamette	25 g	30 min	5 %
Aroma (end of boil)	Belma	25 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Zacieranie 69\*  
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