

Belgia ipa

- Gravity **13.3 BLG**
- ABV ---
- IBU **63**
- SRM **8.7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|--------|-----|
| Liquid Extract | Liquid Extract (LME) - Pale | 3.4 kg (69.4%) | 78 % | 16 |
| Sugar | Candi Sugar, Clear | 1.5 kg (30.6%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Aroma (end of boil) | Jarrylo | 15 g | 15 min | 15 % |
| Aroma (end of boil) | Pacifica (NZ) | 28 g | 15 min | 4.8 % |
| Whirlpool | Green Bullet | 40 g | 0 min | 11 % |