

## Belgian IPA 15

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **5.7**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50.8%)	81 %	4
Grain	Viking Pale Ale malt	2.5 kg (42.4%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.4%)	75 %	30
Grain	cookie	0.2 kg (3.4%)	75 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	55 min	17 %
Boil	Willamette	20 g	20 min	5 %
Boil	Liberty	20 g	20 min	4.5 %
Boil	Willamette	40 g	5 min	5 %
Boil	Liberty	25 g	5 min	4.5 %

### Notes

- Pilzneński 2,4kg  
Pale ale 2,5kg  
Karmel 30 0,2kg  
Cookie 0,2kg

Apollo - 15g  
Liberty 45  
Willamette 60  
Sep 13, 2018, 7:28 PM