

## Belgian IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **44**
- SRM **5.2**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (48.1%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (48.1%)	80 %	4
Sugar	cukier	0.16 kg (3.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Cascade PL	15 g	15 min	5.2 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
farmhouse ale	Ale	Slant	200 ml	---