

## Belgian IPA 43

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- Gravity **15.4 BLG**
- ABV ---
- IBU **60**
- SRM **8.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.4 kg (83.7%)	81 %	4
Grain	Caramunich® typ I	0.5 kg (6.5%)	73 %	80
Grain	Special B Malt	0.1 kg (1.3%)	65.2 %	315
Adjunct	Płatki owsiane	0.5 kg (6.5%)	85 %	3
Grain	Zakwaszający	0.15 kg (2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	40 g	60 min	10.5 %
Boil	Cascade	20 g	45 min	6 %
Boil	Willamette	20 g	45 min	5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Willamette	20 g	15 min	5 %
Mash	Cascade	20 g	1 min	6 %
Mash	Willamette	20 g	1 min	5 %
Dry Hop	Citra	70 g	7 day(s)	12 %