

## Belgian (polish) IPA #2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **9.4**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21.5 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **15.7 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt              | 2 kg (33.6%)   | 82 %   | 4   |
| Grain | BESTMALZ - Bestt Pale Ale        | 3 kg (50.4%)   | 80.5 % | 6   |
| Grain | Strzegom Bursztynowy             | 0.3 kg (5%)    | 70 %   | 49  |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (5%)    | 73 %   | 120 |
| Grain | Carared                          | 0.2 kg (3.4%)  | 75 %   | 39  |
| Sugar | Corn Sugar (Dextrose)            | 0.15 kg (2.5%) | 100 %  | 0   |

### Hops

| Use for                                                                                                                              | Name     | Amount | Time   | Alpha acid |
|--------------------------------------------------------------------------------------------------------------------------------------|----------|--------|--------|------------|
| Boil                                                                                                                                 | lunga    | 45 g   | 60 min | 10 %       |
| Boil                                                                                                                                 | Oktawia  | 15 g   | 10 min | 8.4 %      |
| owocowo-kwiatowy profil, w którym wybijają się przede wszystkim nuty zielonego jabłka, winogron, malin i owoców tropikalnych,limonki |          |        |        |            |
| Boil                                                                                                                                 | Izabella | 15 g   | 10 min | 5.8 %      |

|                                                                                                                                                    |          |      |          |       |
|----------------------------------------------------------------------------------------------------------------------------------------------------|----------|------|----------|-------|
| cytrusowo-sosnowy aromat, możemy w nim odnaleźć nuty pomarańczy, cytryny, mirabelki, agrestu oraz delikatne aromaty kojarzące się z lasem iglastym |          |      |          |       |
| Aroma (end of boil)                                                                                                                                | Izabella | 15 g | 5 min    | 5.8 % |
| Aroma (end of boil)                                                                                                                                | Oktawia  | 15 g | 5 min    | 8.4 % |
| Aroma (end of boil)                                                                                                                                | Izabella | 25 g | 0 min    | 5.8 % |
| Aroma (end of boil)                                                                                                                                | Oktawia  | 25 g | 0 min    | 8.4 % |
| Dry Hop                                                                                                                                            | Izabella | 30 g | 2 day(s) | 5.8 % |
| Dry Hop                                                                                                                                            | Oktawia  | 30 g | 2 day(s) | 8.4 % |

## Yeasts

| Name                                  | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Dry  | 20 g   | ---        |

## Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Fining      | whirlfloc | 1 g    | Boil    | 5 min  |
| Water Agent | gips      | 1.5 g  | Mash    | 60 min |

## Notes

- nigdy więcej gozdawy,,,  
*Jun 27, 2019, 12:01 AM*