

belgian session Ipa

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **3.4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (73.2%)	85 %	7
Grain	Płatki owsiane	0.4 kg (9.8%)	60 %	3
Grain	Płatki pszeniczne	0.25 kg (6.1%)	60 %	3
Grain	Weyermann - Carapils	0.25 kg (6.1%)	78 %	4
Sugar	Candi Sugar, Clear	0.2 kg (4.9%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	15 g	20 min	13 %
Boil	Mosaic	50 g	5 min	11.8 %
Boil	Citra	50 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	candi sugar clear	200 g	Boil	15 min

Notes

- 39litrów kropli beskidu
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