

Belgijski plan

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1.5 kg (44.1%)	81 %	4
Grain	Briess - Pilsen Malt	1 kg (29.4%)	80.5 %	2
Grain	Vienna Malt	0.5 kg (14.7%)	78 %	8
Grain	Płatki owsiane	0.2 kg (5.9%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	Citra	10 g	15 min	12 %
Boil	Equinox	10 g	5 min	13.1 %
Whirlpool	Citra	10 g	0 min	12 %
Dry Hop	Equinox	25 g	7 day(s)	13.1 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	tableta	2 g	Boil	10 min