

# Ipa belma-magnum

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **13.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	36
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (50%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	20 min	13.5 %
Whirlpool	Magnum	30 g	1 min	13.5 %
Whirlpool	Belma	50 g	1 min	9.4 %
Dry Hop	Belma	10 g	6 day(s)	9.4 %
Dry Hop	Belma	10 g	3 day(s)	9.4 %
Dry Hop	Belma	10 g	1 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	60 ml	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	30 g	Boil	10 min
Herb	Skórka słodkiej pomarańczy	20 g	Boil	10 min

## Notes

- bardzo dobre, lekka gryczka, cytrus, piana drobna zbita  
*Mar 28, 2024, 4:28 PM*