

# Król Leopold II

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **41**
- SRM **6.5**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **70C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Viking Pale Ale    | 5 kg (66.7%)  | 80 %  | 5   |
| Grain | Viking Pszeniczny  | 1 kg (13.3%)  | 85 %  | 4   |
| Grain | Viking Carabody    | 0.5 kg (6.7%) | 79 %  | 8   |
| Grain | Chateau Biscuit    | 0.5 kg (6.7%) | 79 %  | 50  |
| Sugar | Cukier kandyzowany | 0.5 kg (6.7%) | --- % | --- |

## Hops

| Use for   | Name        | Amount | Time   | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil      | Magnat      | 50 g   | 35 min | 12.4 %     |
| Whirlpool | Amora Preta | 50 g   | 0 min  | 9 %        |
| Whirlpool | Talus       | 50 g   | 0 min  | 8.2 %      |
| Whirlpool | Zombie      | 50 g   | 0 min  | 9.8 %      |
| Whirlpool | Wai-iti     | 50 g   | 0 min  | 4.1 %      |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 11 g   | ---        |