

# 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	---