

# Something Hoppy

- Gravity **14.7 BLG**
- ABV ---
- IBU **52**
- SRM **11.9**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (66.7%)	82 %	4
Grain	Viking Wheat Malt	1 kg (9.5%)	83 %	5
Grain	Strzegom Bursztynowy	1 kg (9.5%)	--- %	70
Grain	Strzegom Monachijski typ I	0.5 kg (4.8%)	--- %	16
Grain	Karmelowy Czerwony	1 kg (9.5%)	--- %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Lemon drop	50 g	20 min	4.6 %
Boil	Pacific Jade	50 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	2000 ml	Fermentum Mobile

## Notes

- Zalano gęstwe z poprzedniej warki.  
*Dec 17, 2016, 9:20 AM*