#49 Belgian IPA 03.22

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **5.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg *(50%)*	81 %	5
Grain	Weyermann - Pale Wheat Malt	2.5 kg *(35.7%)*	85 %	5
Grain	Płatki owsiane	0.5 kg *(7.1%)*	85 %	3
Grain	Carabelge	0.5 kg *(7.1%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	10 min	13 %
Boil	Citra	25 g	10 min	12 %
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Mosaic	25 g	10 min	10 %

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	15 min
Spice	trawa cytrynowa	20 g	Boil	15 min
Spice	curacao	25 g	Boil	15 min
Spice	słodka skórka pomarańczy	25 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.