

#13 Belgian IPA

- Gravity **15.5 BLG**
- ABV ---
- IBU **89**
- SRM **12.2**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **8 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (40.5%)	79 %	4
Grain	Pszeniczny	2 kg (27%)	85 %	4
Grain	Strzegom Monachijski typ I	2 kg (27%)	79 %	16
Grain	Strzegom Karmel 300	0.2 kg (2.7%)	70 %	299
Grain	Weyermann - Melanoiden Malt	0.2 kg (2.7%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	13 %
Boil	Centennial	10 g	60 min	10.5 %
Aroma (end of boil)	Chinook	30 g	5 min	13 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Dry Hop	Centennial	30 g	8 day(s)	10.5 %
Dry Hop	Perle	23 g	8 day(s)	7 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew