

#34 Belgian IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **5.6**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 0.5 kg (8.3%) | 75 % | 45 |
| Sugar | Candi Sugar, Clear | 0.5 kg (8.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | Nelson Sauvín | 30 g | 15 min | 10.4 % |
| Boil | Rakau (NZ) | 25 g | 5 min | 9.5 % |
| Boil | Wai-iti | 25 g | 5 min | 4.1 % |
| Boil | Rakau (NZ) | 25 g | 0 min | 9.5 % |
| Boil | Wai-iti | 25 g | 0 min | 4.1 % |
| Dry Hop | Rakau (NZ) | 50 g | 5 day(s) | 9.5 % |
| Dry Hop | Wai-iti | 50 g | 5 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|--------|-------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 30 ml | Fermentum Mobile |
|----------------------------|-----|--------|-------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Other | Candi Sugar, Clear | 500 g | Boil | 10 min |
| Fining | whirlfloc | 1 g | Boil | 10 min |