

## #7 Ściepiwo Belgian IPA

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- Gravity **12.1 BLG**
- ABV ---
- IBU **39**
- SRM **7.6**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **60 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **5 min** at **60C**
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (42.4%)	80 %	6
Grain	Strzegom Monachijski typ I	2 kg (33.9%)	79 %	16
Grain	Biscuit Malt	0.7 kg (11.9%)	79 %	45
Grain	Carahell	0.2 kg (3.4%)	77 %	26
Grain	Weyermann - Carapils	0.5 kg (8.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %