

## Belgian IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **64**
- SRM **6.6**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (10.2%)	79 %	16
Dry Extract	WES ekstrakt słodowy jasny	0.2 kg (4.1%)	80 %	---
Grain	Karmelowy żytni Strzegom	0.2 kg (4.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	25 g	30 min	10 %
Boil	Amarillo	17 g	10 min	9.5 %
Boil	Citra	11 g	5 min	12 %
Dry Hop	Amarillo	70 g	4 day(s)	9.5 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Boil	Cascade	12 g	15 min	6 %