

# Belgian IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **6.2**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **24.4 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **9 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński          | 2.6 kg (35.1%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt         | 1.6 kg (21.6%) | 80 %  | 5   |
| Grain | Pszeniczny                   | 1.3 kg (17.6%) | 85 %  | 4   |
| Grain | Płatki owsiane               | 0.8 kg (10.8%) | 85 %  | 3   |
| Grain | Abbey Malt Weyermann         | 0.7 kg (9.5%)  | 75 %  | 45  |
| Grain | Cara Blonde - Castle Malting | 0.4 kg (5.4%)  | 78 %  | 20  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 50 min | 15.8 %     |
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 30 min | 15.8 %     |
| Aroma (end of boil) | Ekuanot                | 10 g   | 15 min | 16.1 %     |
| Aroma (end of boil) | Citra                  | 10 g   | 15 min | 14.2 %     |
| Aroma (end of boil) | Ekuanot                | 10 g   | 3 min  | 16.1 %     |
| Aroma (end of boil) | Citra                  | 10 g   | 3 min  | 14.2 %     |
| Whirlpool           | Ekuanot                | 15 g   | 0 min  | 16.1 %     |

|           |                        |      |          |        |
|-----------|------------------------|------|----------|--------|
| Whirlpool | Citra                  | 15 g | 0 min    | 14.2 % |
| Dry Hop   | Ekuanot                | 15 g | 5 day(s) | 16.1 % |
| Dry Hop   | Citra                  | 15 g | 5 day(s) | 14.2 % |
| Dry Hop   | Columbus/Tomahawk/Zeus | 10 g | 5 day(s) | 15.8 % |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M47 Belgian Abbey | Ale  | Dry  | 200 g  | ---        |

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | WhirlFloc | 1.25 g | Boil    | 11 min |