

## belgian ipa

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **70**
- SRM **7.7**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (81.6%)	81 %	4
Grain	Biscuit Malt	1 kg (13.6%)	79 %	45
Grain	Płatki owsiane	0.15 kg (2%)	85 %	3
Sugar	cukier	0.2 kg (2.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	50 min	13.2 %
Boil	Centennial	30 g	5 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.5 %
Dry Hop	Palisade	30 g	7 day(s)	7.5 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis