

Belgian IPA #2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **66**
- SRM **7.3**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (49.9%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (28.5%) | 80 % | 4 |
| Grain | Pszeniczny | 0.51 kg (7.3%) | 85 % | 4 |
| Grain | Abbey Castle | 0.51 kg (7.3%) | 80 % | 45 |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (4.3%) | 81 % | 53 |
| Grain | Weyermann - Carared | 0.2 kg (2.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.8 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 30 min | 15.5 % |
| Boil | cascade PL | 25 g | 10 min | 5.2 % |
| Boil | cascade PL | 25 g | 5 min | 5.2 % |
| Boil | Citra | 25 g | 1 min | 14.2 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |