

BELGIAN IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.1 kg (45.6%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 3 kg (44.1%) | 80 % | 4 |
| Grain | Cara Blonde - Castle Malting | 0.25 kg (3.7%) | 78 % | 20 |
| Grain | Biscuit Malt | 0.2 kg (2.9%) | 79 % | 45 |
| Sugar | kandyzowany cukier | 0.25 kg (3.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Apollo | 18 g | 60 min | 17 % |
| Boil | Cascade | 20 g | 30 min | 6 % |
| Boil | Cascade | 20 g | 20 min | 6 % |
| Boil | Amarillo | 20 g | 20 min | 9.5 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 6 % |
| Dry Hop | Amarillo | 25 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|----------------------|-----|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 500 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|