

# Belgian IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **7.5**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (69.6%)	83 %	6
Grain	Pszeniczny	0.8 kg (13.9%)	85 %	4
Sugar	Candi Sugar, Clear	0.25 kg (4.3%)	78.3 %	2
Grain	Cara Gold Castlemalting	0.5 kg (8.7%)	78 %	120
Grain	Weyermann - Acidulated Malt	0.2 kg (3.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	27 g	60 min	15.5 %
Boil	Citra	50 g	5 min	12 %
Boil	Cascade	100 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczowa	100 g	Boil	10 min