

## Belgian IPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **87**
- SRM **7.7**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount          | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 2 kg (55.9%)    | 80 %  | 4   |
| Grain   | Strzegom Pale Ale     | 0.8 kg (22.4%)  | 79 %  | 6   |
| Grain   | Strzegom Wiedeński    | 0.3 kg (8.4%)   | 79 %  | 10  |
| Adjunct | Barley, Flaked        | 0.2 kg (5.6%)   | 79 %  | 4   |
| Grain   | Biscuit Malt          | 0.15 kg (4.2%)  | 79 %  | 45  |
| Grain   | Weyermann - Carabelge | 0.125 kg (3.5%) | 30 %  | 35  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Waimea            | 18 g   | 60 min | 17 %       |
| Boil                | Marynka           | 20 g   | 30 min | 10 %       |
| Boil                | Huell Melon       | 10 g   | 15 min | 7.5 %      |
| Boil                | Lublin (Lubelski) | 10 g   | 15 min | 4 %        |
| Aroma (end of boil) | Huell Melon       | 10 g   | 0 min  | 7.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 0 min  | 4 %        |

### Yeasts

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

|                                 |     |       |       |     |
|---------------------------------|-----|-------|-------|-----|
| Mangrove Jack's M27 Belgian Ale | Ale | Slant | 60 ml | --- |
|---------------------------------|-----|-------|-------|-----|

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g    | Mash    | 60 min |