

Belgian IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **5.2**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (43%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (21.5%) | 79 % | 10 |
| Sugar | Candi Sugar, Clear | 0.25 kg (5.4%) | 78.3 % | 2 |
| Grain | Oats, Flaked | 0.4 kg (8.6%) | 80 % | 2 |
| Grain | Strzegom Pszeniczny | 1 kg (21.5%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Amarillo | 30 g | 60 min | 9.5 % |
| Boil | Cascade | 30 g | 30 min | 6 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 100 ml | Fermentum Mobile |