

# Belgian IPA

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- Gravity **15.2 BLG**
- ABV ---
- IBU **75**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (74.5%)	80 %	5
Grain	Pszeniczny	1 kg (21.3%)	85 %	4
Grain	Biscuit Malt	0.2 kg (4.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Magnum	30 g	60 min	13.5 %
Boil	Chinook	10 g	10 min	13 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Chinook	10 g	20 min	13 %
Dry Hop	Simcoe	30 g	6 day(s)	13.2 %
Dry Hop	Chinook	30 g	6 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's