

## Belgian IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **7.5**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (32.4%)	79 %	6
Grain	Pilzneński	2.45 kg (39.7%)	81 %	4
Grain	Monachijski	1.125 kg (18.2%)	80 %	16
Grain	Biscuit Malt	0.12 kg (1.9%)	79 %	45
Grain	Cara Blonde - Castle Malting	0.16 kg (2.6%)	78 %	20
Grain	Słód Caramunich Typ II Weyermann	0.075 kg (1.2%)	73 %	120
Grain	Special B Malt	0.0375 kg (0.6%)	65.2 %	315
Sugar	cukier kandyzowany	0.2 kg (3.2%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Apollo	15 g	60 min	17 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %

Dry Hop	Cascade	30 g	7 day(s)	6 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
belgijskie fermentis t-58	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	cukier kandyzowany	200 g	Boil	10 min