

# Belgian ipa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **5.7**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (87.5%)	80 %	8
Grain	Strzegom Wiedeński	1 kg (12.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Centennial	50 g	10 min	9.5 %
Aroma (end of boil)	Palisade	50 g	5 min	6.2 %
Boil	Centennial	20 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Liquid	100 ml	White Labs