

Belgian IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **6.1**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **33.1 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **59.1C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (52.8%)	79 %	6
Grain	Strzegom Pszeniczny	1.5 kg (22.6%)	81 %	6
Grain	Żytni	1 kg (15.1%)	85 %	8
Grain	Strzegom Karmel 30	0.25 kg (3.8%)	75 %	30
Sugar	Turbinado	0.38 kg (5.7%)	95.7 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	18 g	80 min	15.8 %
Boil	Equinox	12 g	80 min	16 %
Boil	Simcoe	25 g	3 min	13.2 %
Boil	Mosaic	25 g	3 min	11.8 %
Boil	Equinox	25 g	3 min	16 %
Boil	Palisade	25 g	3 min	6.1 %
Dry Hop	Centennial	30 g	7 day(s)	9.7 %
Dry Hop	Cascade	30 g	7 day(s)	7.1 %

Dry Hop	Amarillo	15 g	7 day(s)	9.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	150 ml	Fermentum Mobile

Notes

- 100 wody RO, ideal pale ale profile
Ca=90, Mg=20, Na=16, Cl=48, S04=246
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