

Belgian IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **78**
- SRM **6.3**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3.2 kg (78%) | 80 % | 5 |
| Grain | Cara Blonde - Castle Malting | 0.2 kg (4.9%) | 78 % | 20 |
| Grain | Viking Malt - Cookie | 0.2 kg (4.9%) | 70 % | 50 |
| Grain | Acid Malt | 0.1 kg (2.4%) | 58.7 % | 6 |
| Sugar | Cane (Beet) Sugar | 0.4 kg (9.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Cascade | 5 g | 20 min | 7.1 % |
| Boil | Mosaic | 5 g | 10 min | 12.3 % |
| Aroma (end of boil) | Denali | 10 g | 0 min | 14.2 % |
| Aroma (end of boil) | Sabro | 10 g | 0 min | 15 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 7.1 % |
| Aroma (end of boil) | Mosaic | 10 g | 0 min | 12.3 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g | 0 min | 15.5 % |
| Dry Hop | Denali | 40 g | 3 day(s) | 14.2 % |

| | | | | |
|---------|------------------------|------|----------|--------|
| Dry Hop | Sabro | 40 g | 3 day(s) | 15 % |
| Dry Hop | Cascade | 35 g | 3 day(s) | 7.1 % |
| Dry Hop | Mosaic | 35 g | 3 day(s) | 12.3 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 10 g | 3 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |