

Belgian IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **89**
- SRM **4.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Pilzneński | 5 kg (67.3%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (10.8%) | 80 % | 2 |
| Grain | Oats, Malted | 0.5 kg (6.7%) | 80 % | 2 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (6.7%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 0.375 kg (5.1%) | 78.3 % | 2 |
| Grain | Carabelge | 0.25 kg (3.4%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Iunga | 75 g | 60 min | 11.5 % |
| Whirlpool | Chinook | 50 g | 20 min | 10.2 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 9.5 % |
| Dry Hop | Chinook | 50 g | 3 day(s) | 10.2 % |
| Dry Hop | Ahhhroma! | 100 g | 3 day(s) | 16.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|-------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Slant | 200 ml | White Labs |
|----------------------------|-----|-------|--------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Water Agent | CaCl2 | 5 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |