Belgian IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **71**
- SRM **5.6**
- 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 **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg *(81.8%)*	81 %	4
Grain	Abbey Malt Weyermann	0.5 kg *(9.1%)*	75 %	45
Grain	Weyermann - Carapils	0.5 kg *(9.1%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	50 g	45 min	12.9 %
Boil	Palisade	50 g	10 min	6.1 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Galaxy	50 g	0 day(s)	15 %
Dry Hop	Denali	50 g	4 day(s)	10 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.