

#13 Belgian IPA

- Gravity **15.5 BLG**
- ABV ---
- IBU **89**
- SRM **12.2**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **8 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (40.5%) | 79 % | 4 |
| Grain | Pszeniczny | 2 kg (27%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (27%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.7%) | 70 % | 299 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (2.7%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 70 g | 60 min | 13 % |
| Boil | Centennial | 10 g | 60 min | 10.5 % |
| Aroma (end of boil) | Chinook | 30 g | 5 min | 13 % |
| Aroma (end of boil) | Centennial | 30 g | 5 min | 10.5 % |
| Dry Hop | Centennial | 30 g | 8 day(s) | 10.5 % |
| Dry Hop | Perle | 23 g | 8 day(s) | 7 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |