

#31 Belgian IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **101**
- SRM **11.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

Steps

- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (87.1%) | 81 % | 4 |
| Grain | Special B Castle | 0.15 kg (5.2%) | 70 % | 350 |
| Grain | Abbey Malt Weyermann | 0.07 kg (2.4%) | 75 % | 45 |
| Sugar | Cukier jasny kandyzowany | 0.15 kg (5.2%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------------|--------|--------|------------|
| Boil | lunga | 30 g | 30 min | 11.5 % |
| Whirlpool | Marynka | 30 g | 15 min | 10 % |
| Whirlpool | Idaho 7 | 30 g | 15 min | 12.1 % |
| Whirlpool | HBC 472 Experimental | 30 g | 15 min | 9.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------------|-----|------|--------|
| Spice | Czarny pieprz | 4 g | Boil | 15 min |
|-------|---------------|-----|------|--------|

Notes

- Pieprz wrzucony wraz z chmielem 10min po wyłączeniu palnika na 15-minutowy "whirlpool".
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