

## Belgian I.P.A. 15

- Gravity **14.3 BLG**
- ABV ---
- IBU **61**
- SRM **6.5**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (47.6%)	79 %	6
Grain	Strzegom Pilzneński	2.4 kg (45.7%)	80 %	4
Grain	Cara Blonde - Castle Malting	0.2 kg (3.8%)	78 %	20
Grain	Biscuit Malt	0.15 kg (2.9%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	17 %
Boil	Cascade	15 g	30 min	6 %
Boil	Cascade	15 g	20 min	6 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Cascade	10 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Other	cukier kandyzowany	200 g	Boil	10 min