

Belgian IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **64**
- SRM **6.6**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (81.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.2%) | 79 % | 16 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.2 kg (4.1%) | 80 % | --- |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (4.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Marynka | 25 g | 30 min | 10 % |
| Boil | Amarillo | 17 g | 10 min | 9.5 % |
| Boil | Citra | 11 g | 5 min | 12 % |
| Dry Hop | Amarillo | 70 g | 4 day(s) | 9.5 % |
| Dry Hop | Citra | 60 g | 4 day(s) | 12 % |
| Boil | Cascade | 12 g | 15 min | 6 % |