

## Belgian IPA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **7.3**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.36 kg (54.8%)	81 %	4
Grain	Biscuit Malt	0.28 kg (11.3%)	79 %	45
Grain	Karmelowy Jasny 30EBC	0.2 kg (8.1%)	75 %	30
Sugar	Dememera Sugar	0.08 kg (3.2%)	100 %	4
Grain	Płatki owsiane	0.28 kg (11.3%)	85 %	3
Grain	Pszeniczny	0.28 kg (11.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	12.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	30 min	12.5 %
Boil	Cascade	5 g	30 min	6 %
Boil	Citra	5 g	15 min	13.5 %
Boil	Citra	5 g	0 min	13.5 %
Boil	Cascade	5 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

WLP565 - Belgian Saison I Yeast	Ale	Liquid	40 ml	White Labs
---------------------------------	-----	--------	-------	------------