

## BELGIAN IPA 24

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- Gravity **14.7 BLG**
- ABV ---
- IBU **58**
- SRM **6.5**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (82%)	80 %	4
Grain	Żytni	0.5 kg (8.2%)	85 %	8
Grain	Crystal Dark	0.2 kg (3.3%)	74 %	158
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.1 %
Boil	Cascade	20 g	30 min	6 %
Boil	Equinox	20 g	10 min	13.1 %
Boil	Cascade	10 g	10 min	6 %
Boil	Cascade	20 g	0 min	6 %
Dry Hop	Equinox	50 g	4 day(s)	13.1 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Slant	200 ml	Mangrove Jack's