

# Belgian IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **5.2**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (43%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (21.5%)	79 %	10
Sugar	Candi Sugar, Clear	0.25 kg (5.4%)	78.3 %	2
Grain	Oats, Flaked	0.4 kg (8.6%)	80 %	2
Grain	Strzegom Pszeniczny	1 kg (21.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Cascade	30 g	30 min	6 %
Boil	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	100 ml	Fermentum Mobile