

## Belgian IPA

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **62**
- SRM **9.8**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pale ale (mep)                | 1 kg (33.3%)   | 80 %  | 5   |
| Grain | Weyermann - Light Munich Malt | 0.7 kg (23.3%) | 82 %  | 14  |
| Grain | Pszeniczny                    | 1 kg (33.3%)   | 85 %  | 4   |
| Grain | pszeniczny crystal            | 0.2 kg (6.7%)  | 74 %  | 158 |
| Grain | Biscuit Malt                  | 0.1 kg (3.3%)  | 79 %  | 50  |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 16 g   | 60 min | 15.7 %     |
| Boil                | Amarillo               | 25 g   | 10 min | 8.8 %      |
| Aroma (end of boil) | Centennial             | 20 g   | 0 min  | 8.5 %      |
| Aroma (end of boil) | Amarillo               | 25 g   | 0 min  | 8.8 %      |

### Yeasts

| Name                     | Type | Form   | Amount  | Laboratory |
|--------------------------|------|--------|---------|------------|
| WLP530 - Abbey Ale Yeast | Ale  | Liquid | 1000 ml | White Labs |