

# Belgian IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **88**
- SRM **4.4**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **24 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye, Flaked	0.8 kg (26.7%)	78.3 %	4
Grain	Viking Pale Ale malt	1.8 kg (60%)	80 %	5
Grain	Strzegom Pilznieński	0.4 kg (13.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10 %
Boil	lunga	15 g	45 min	10 %
Whirlpool	Mosaic	30 g	30 min	12.6 %
Dry Hop	Mosaic	100 g	1 day(s)	13.2 %

## Yeasts

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