

Belgian IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **39**
- SRM **8.2**
- 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 **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (71.4%)	80 %	5
Grain	Abbey Malt Weyermann	0.3 kg (6.1%)	75 %	45
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Caramel/Crystal Malt - 120L	0.1 kg (2%)	72 %	236

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	6.5 g	60 min	13.2 %
Boil	Amarillo	6.5 g	60 min	9.5 %
Boil	Simcoe	2.5 g	30 min	13.2 %
Boil	Amarillo	5 g	30 min	9.5 %
Boil	Motueka	5 g	30 min	7 %
Aroma (end of boil)	Simcoe	12 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	12 g	5 min	9.5 %
Aroma (end of boil)	Motueka	12 g	5 min	7 %
Dry Hop	Simcoe	12 g	3 day(s)	13.2 %
Dry Hop	Amarillo	12 g	3 day(s)	9.5 %

Dry Hop	Motueka	12 g	3 day(s)	7 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	150 ml	Fermentum Mobile