

# BelTalipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **65**
- SRM **4.8**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (47.6%)	80 %	5
Grain	Pilzneński	2.4 kg (45.7%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.2 kg (3.8%)	78 %	20
Grain	Biscuit Malt	0.15 kg (2.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	17 %
Boil	Cascade	15 g	30 min	6 %
Boil	Cascade	15 g	20 min	6 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Cukier kandyzowany	200 g	10 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's