

## #6 Belgian IPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **58**
- SRM **4.9**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	4
Grain	Monachijski	0.2 kg (3.3%)	80 %	16
Grain	Strzegom Wiedeński	0.2 kg (3.3%)	79 %	10
Grain	Viking Wheat Malt	0.2 kg (3.3%)	83 %	5
Sugar	Glukoza	0.6 kg (10%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	8 %
Boil	Marynka	35 g	60 min	8 %
Boil	East Kent Goldings	26 g	10 min	5.3 %
Boil	Cascade	20 g	10 min	8.3 %
Boil	Mosaic	30 g	5 min	12 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis