

Belgian Ipa 08.03.18

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **3.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **15 min** at **74C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (48.1%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (38.5%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Sugar	cukier	0.2 kg (3.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	15 min	8.8 %
Boil	Cascade	20 g	15 min	7 %
Boil	lunga	20 g	60 min	11 %
Boil	Amarillo	30 g	5 min	8.8 %
Boil	Cascade	30 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 3726 Farmhouse ale	Ale	Slant	200 ml	---