

## Belgian IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **7.4**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **62.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **40.2 liter(s)**
- Total mash volume **55.1 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **40.2 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **62.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	10 kg (67.1%)	81 %	4
Grain	3 Pszeniczny	1 kg (6.7%)	85 %	5
Grain	1 Weyermann - Caraamber	0.3 kg (2%)	75 %	70
Grain	Płatki owsiane	1.5 kg (10.1%)	85 %	3
Grain	zakwaszajcy	1 kg (6.7%)	85 %	5
Grain	1 Abbey Malt	0.5 kg (3.4%)	80 %	55
Grain	1 Biscuit Malt	0.1 kg (0.7%)	79 %	50
Grain	1 Słód Caramunich Typ II Weyermann	0.5 kg (3.4%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	50 g	60 min	17 %
Boil	Herkules	50 g	15 min	17 %
Boil	Citra	30 g	5 min	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Drożdże Classic Belgian Witbier	Ale	Slant	200 ml	Fermentum Mobile
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