

Belgian IPA 15BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **5.2**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.1 kg (47.3%) | 80 % | 7 |
| Grain | Pilzneński | 3 kg (45.8%) | 81 % | 4 |
| Grain | Cara Blonde - Castle Malting | 0.25 kg (3.8%) | 78 % | 20 |
| Grain | Biscuit Malt | 0.2 kg (3.1%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Apollo | 18 g | 60 min | 17 % |
| Boil | Cascade | 20 g | 30 min | 6 % |
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| Boil | Amarillo | 15 g | 10 min | 9.5 % |
| Whirlpool | Amarillo | 30 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|-------|
| Spice | Cukier kandyzowany | 250 g | Boil | 5 min |