

# BELGIAN IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (45.6%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (44.1%)	80 %	4
Grain	Cara Blonde - Castle Malting	0.25 kg (3.7%)	78 %	20
Grain	Biscuit Malt	0.2 kg (2.9%)	79 %	45
Sugar	kandyzowany cukier	0.25 kg (3.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	18 g	60 min	17 %
Boil	Cascade	20 g	30 min	6 %
Boil	Cascade	20 g	20 min	6 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Amarillo	25 g	10 min	9.5 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Slant	500 ml	Fermentum Mobile
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