

Belgian IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **14.3**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **25 min** at **68C**
- Keep mash **35 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | Słód Pale Ale Belgia | 2 kg (46.5%) | 80 % | 8 |
| Grain | Słód wiedeński Belgia | 1 kg (23.3%) | 80 % | 6 |
| Grain | Słód pszeniczny crystal | 1 kg (23.3%) | --- % | 160 |
| Grain | Płatki owsiane | 0.3 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Lemon drop | 5 g | 30 min | 4.6 % |
| Boil | Palisade | 5 g | 30 min | 7.5 % |
| Boil | Magnum | 5 g | 15 min | 13.5 % |
| Boil | Lemon drop | 5 g | 15 min | 4.6 % |
| Boil | Cascade PL | 5 g | 15 min | 5.2 % |
| Boil | Palisade | 5 g | 15 min | 7.5 % |
| Boil | Lemon drop | 5 g | 10 min | 4.6 % |
| Boil | Cascade PL | 5 g | 10 min | 5.2 % |

| | | | | |
|---------------------|------------|-----|--------|-------|
| Boil | Palisade | 5 g | 10 min | 7.5 % |
| Aroma (end of boil) | Lemon drop | 5 g | 5 min | 4.6 % |
| Aroma (end of boil) | Cascade PL | 5 g | 5 min | 5.2 % |
| Aroma (end of boil) | Palisade | 5 g | 5 min | 7.5 % |
| Whirlpool | Lemon drop | 5 g | 0 min | 4.6 % |
| Whirlpool | Cascade PL | 5 g | 0 min | 5.2 % |
| Whirlpool | Amarillo | 5 g | 0 min | 9.5 % |
| Whirlpool | Palisade | 5 g | 0 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| WLP500 - Trappist Ale Yeast | Ale | Liquid | 100 ml | White Labs |