

Belgian IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **6**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 6 kg (84.5%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (7%) | 79 % | 45 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7%) | 78.3 % | 2 |
| Grain | Acid Malt | 0.1 kg (1.4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 10 min | 15.5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 30 g | 20 min | 15.5 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 6 % |
| Dry Hop | Saaz (Czech Republic) | 50 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 200 ml | Fermentum Mobile |