

Belgian IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **7.5**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|------------------|--------|-----|
| Grain | Strzegom Pale Ale | 2 kg (32.4%) | 79 % | 6 |
| Grain | Pilzneński | 2.45 kg (39.7%) | 81 % | 4 |
| Grain | Monachijski | 1.125 kg (18.2%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.12 kg (1.9%) | 79 % | 45 |
| Grain | Cara Blonde - Castle Malting | 0.16 kg (2.6%) | 78 % | 20 |
| Grain | Słód Caramunich Typ II Weyermann | 0.075 kg (1.2%) | 73 % | 120 |
| Grain | Special B Malt | 0.0375 kg (0.6%) | 65.2 % | 315 |
| Sugar | cukier kandyzowany | 0.2 kg (3.2%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.8 % |
| Boil | Apollo | 15 g | 60 min | 17 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |
| Boil | Amarillo | 15 g | 10 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 6 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Cascade | 30 g | 7 day(s) | 6 % |
| Dry Hop | Amarillo | 20 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|------|--------|------------|
| belgijskie fermentis t-58 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|--------|
| Other | cukier kandyzowany | 200 g | Boil | 10 min |