

# Belgian IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **8.3**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Karmelowy Czerwony	1 kg (16.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %
Boil	Citra	15 g	30 min	12 %
Boil	Citra	15 g	10 min	12 %
Boil	Equinox	15 g	5 min	13.1 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	12 g	Fermentis

## Notes

- Odefermentowało do 7 Brix (14 dni) i do 5 Brix (20 dni) - alk 7,5 %  
*Feb 19, 2022, 3:07 PM*