

## belgian ipa

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **73**
- SRM **8.5**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4
Grain	Biscuit Malt	0.5 kg (7.5%)	79 %	45
Grain	Abbey Castle	0.5 kg (7.5%)	80 %	45
Grain	Aroma CastleMalting	0.2 kg (3%)	78 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Cascade	25 g	15 min	6 %
Boil	Cascade	25 g	5 min	6 %
Boil	Cascade	25 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	20 g	Mangrove Jack's