

belgian ipa

- 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 |