

BELGIAN IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **5.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 8 kg (50%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 7 kg (43.8%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 1 kg (6.3%) | 75 % | 45 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 33 g | Fermentis |