

# Belgian IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **57**
- SRM **13.9**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale                | 4.5 kg (63.4%) | 79 %  | 6   |
| Grain | Carabelge                        | 1 kg (14.1%)   | 80 %  | 30  |
| Grain | Strzegom Karmel 30               | 0.5 kg (7%)    | 75 %  | 30  |
| Grain | Monachijski                      | 0.5 kg (7%)    | 80 %  | 15  |
| Sugar | Cukier kandyzowany brązowy 0.6kg | 0.6 kg (8.5%)  | --- % | 200 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15 %       |
| Boil    | Cascade                | 30 g   | 30 min   | 7 %        |
| Boil    | Citra                  | 30 g   | 1 min    | 12 %       |
| Boil    | Simcoe                 | 30 g   | 1 min    | 13.2 %     |
| Boil    | Amarillo               | 30 g   | 1 min    | 9.5 %      |
| Dry Hop | Citra                  | 60 g   | 5 day(s) | 12 %       |
| Dry Hop | Simcoe                 | 60 g   | 5 day(s) | 13.2 %     |
| Dry Hop | Amarillo               | 60 g   | 5 day(s) | 9.5 %      |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>                 | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------------|-------------|-------------|---------------|-------------------|
| WLP500 - Trappist Ale Yeast | Ale         | Liquid      | 1000 ml       | White Labs        |

### **Extras**

| <b>Type</b> | <b>Name</b>                        | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|------------------------------------|---------------|----------------|-------------|
| Fining      | Mech irlandzki                     | 7 g           | Boil           | 10 min      |
| Spice       | Suszona skórka słodkiej pomarańczy | 100 g         | Boil           | 5 min       |