

# Belgian IPA I

- Gravity **16.1 BLG**
- ABV ---
- IBU **61**
- SRM **7**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **65.3 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	3 kg (88.2%)	80 %	4
Grain	Weyermann - Abbey Malt	0.2 kg (5.9%)	75 %	45
Grain	Weyermann - Carabelge	0.2 kg (5.9%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	15 g	60 min	14.2 %
Boil	USA El Dorado	15 g	10 min	14.2 %
Aroma (end of boil)	USA El Dorado	20 g	0 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe walonki III	Ale	Slant	80 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	10 min
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