

Belgian IPA vol 1

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **5.3**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (64.3%)	80 %	7
Grain	Pilzneński	1 kg (14.3%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (4.3%)	78 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (2.9%)	79 %	22
Sugar	Candi Sugar, Clear	1 kg (14.3%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Whirlpool	simcoe USA	20 g	5 min	12.9 %
Whirlpool	Amarillo	20 g	5 min	9.5 %
Whirlpool	citra USA	20 g	5 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM27 Artefakty trapistów	Ale	Liquid	250 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	5 min

Notes

- Cały chmiekł na smak i aromat na wyłączenie palnika, schłodzenie do 78 C i następnie 20 minut hopstandu w 78 c. Potem schłodzenie do temperatury zadania brzezki.
Ważne - należy przez hoppers przelać brzezkę podczas hopstandu.
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