

## Belgian IPA vol.2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **3.7**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3 kg (75%)	80.5 %	3
Grain	Płatki owsiane	1 kg (25%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	45 min	15.4 %
Dry Hop	Azacca	35 g	2 day(s)	12 %
Dry Hop	Sabro	35 g	2 day(s)	13 %
Dry Hop	Nelson Sauvín	60 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	100 ml	Fermentum Mobile

### Notes

- Woda RO:kran 1:1 modyfikacja kwasem mlekowym  
Do zacierania 14.5 L - 2.3 gr kwasu mlekowego  
Do wysładzania 7 L 3.2 gr kwasu mlekowego

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

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