

# Belgian NE IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **5.4**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (53.3%)	80 %	8
Grain	Pszeniczny	1 kg (26.7%)	85 %	4
Grain	Płatki owsiane	0.75 kg (20%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	11 %
Whirlpool	Wai-iti	25 g	30 min	4.1 %
wrzuc po zgaszeniu palnika na czas chłodzenia				
Dry Hop	Wai-iti	25 g	10 day(s)	4.1 %
po 10 dniach przelej piwo do innego fermentora, jeśli fermentacja zakończyła się				
Dry Hop	riwaka	50 g	3 day(s)	3.3 %
po pierwszym dniu od wrzucenia przetóż fermentor na CC- 2dni 1°C				

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile