

# Belgian NZ IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **6.4**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilznieński                 | 4 kg (58.8%)  | 81 %  | 4   |
| Grain | Viking Pale Ale malt        | 1 kg (14.7%)  | 80 %  | 5   |
| Grain | Pszeniczny                  | 0.6 kg (8.8%) | 85 %  | 4   |
| Grain | Abbey Castle                | 0.5 kg (7.4%) | 80 %  | 45  |
| Grain | Pale cookie                 | 0.5 kg (7.4%) | 79 %  | 30  |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (2.9%) | 80 %  | 6   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 28 g   | 60 min   | 15.5 %     |
| Boil    | Rakau (NZ)             | 25 g   | 10 min   | 10.7 %     |
| Boil    | Galaxy                 | 25 g   | 5 min    | 14.5 %     |
| Boil    | Sabro                  | 50 g   | 0 min    | 15 %       |
| Dry Hop | Galaxy                 | 25 g   | 3 day(s) | 4.9 %      |
| Dry Hop | Rakau (NZ)             | 25 g   | 3 day(s) | 9.5 %      |
| Dry Hop | Sabro                  | 50 g   | 3 day(s) | 15 %       |

## Yeasts

| <b>Name</b>             | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------------------|-------------|-------------|---------------|-------------------|
| FM26 Belgijskie Pagórki | Ale         | Slant       | 200 ml        | Fermentum Mobile  |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Fining      | mech irlandzki | 5 g           | Boil           | 10 min      |