

## Belgian Rites

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **71**
- SRM **4.3**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **52 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Viking Pilsner malt	1.1 kg (19.6%)	82 %	4
Grain	Viking Vienna Malt	1 kg (17.9%)	79 %	7
Grain	Viking Wheat Malt	1 kg (17.9%)	83 %	5
Sugar	Glukoza	0.5 kg (8.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Citra	15 g	60 min	12 %
Boil	Sorachi Ace	10 g	60 min	10 %
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Sorachi Ace	10 g	15 min	10 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Cascade PL	10 g	15 min	5.2 %
Whirlpool	Sorachi Ace	10 g	0 min	10 %

Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Cascade PL	10 g	0 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog B19 Belgian Trapix	Ale	Dry	10 g	bulldog

## Notes

- <https://www.dafont.com/ancient.font?text=Belgian+Rites&psize=1>  
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