

# Rape Belgian IPA 11.11

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **38**
- SRM **6.6**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Biscuit Malt	0.3 kg (4.4%)	79 %	45
Liquid Extract	Miód rzepakowy	1 kg (14.7%)	95 %	10
Grain	Abbey Malt Weyermann	0.3 kg (4.4%)	75 %	45
Grain	Cara-Pils/Dextrine	0.2 kg (2.9%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	50 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	7 g	Mangrove Jack's

## Notes

- Po wysładzaniu 35 litrów zredukowane w 90 minut do 26 l.  
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