

#15 Belgian IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **4.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 6 kg (88.2%) | 80 % | 5 |
| Grain | Viking Carabody | 0.5 kg (7.4%) | 79 % | 10 |
| Sugar | Candi Sugar, Clear | 0.3 kg (4.4%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Boil | Cascade | 50 g | 0 min | 6 % |
| Dry Hop | Sorachi Ace | 100 g | 2 day(s) | 10 % |

Yeasts

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

Notes

- Woda Primavera 36litrów (18,18)_Light colored and hoppy
CaSo4 3g (1,5;1,5)
NaCl 1g (0,5;0,5)
Jan 5, 2022, 8:57 AM