

Belgian Amber IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **56**
- SRM **11.4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (56.5%)	85 %	7
Grain	Briess - Pilsen Malt	1.5 kg (24.2%)	80.5 %	2
Grain	Briess - Caracrysal Wheat Malt	0.2 kg (3.2%)	78 %	108
Grain	Monachijski typ II 20-25 EBC Weyermann	0.6 kg (9.7%)	80 %	20
Grain	Special B Malt	0.25 kg (4%)	65.2 %	315
Sugar	Candi Sugar, Clear	0.15 kg (2.4%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	30 g	60 min	7 %
Boil	Styrian Fox	30 g	60 min	5.8 %
Boil	Oktawia	15 g	30 min	9 %
Boil	Amora Preta	15 g	30 min	9.2 %
Dry Hop	Styrian Dragon	30 g	3 day(s)	7.2 %
Dry Hop	Oktawia	15 g	3 day(s)	9 %

Dry Hop	Amora Preta	15 g	3 day(s)	9.2 %
---------	-------------	------	----------	-------

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	11.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Other	Whirlfloc	0.5 g	Boil	10 min