

## Belgian IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **64**
- SRM **6.6**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

| Type        | Name                       | Amount         | Yield | EBC |
|-------------|----------------------------|----------------|-------|-----|
| Grain       | Viking Pale Ale malt       | 4 kg (81.6%)   | 80 %  | 5   |
| Grain       | Strzegom Monachijski typ I | 0.5 kg (10.2%) | 79 %  | 16  |
| Dry Extract | WES ekstrakt słodowy jasny | 0.2 kg (4.1%)  | 80 %  | --- |
| Grain       | Karmelowy żytni Strzegom   | 0.2 kg (4.1%)  | 75 %  | 150 |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Marynka  | 30 g   | 60 min   | 10 %       |
| Boil    | Marynka  | 25 g   | 30 min   | 10 %       |
| Boil    | Amarillo | 17 g   | 10 min   | 9.5 %      |
| Boil    | Citra    | 11 g   | 5 min    | 12 %       |
| Dry Hop | Amarillo | 70 g   | 4 day(s) | 9.5 %      |
| Dry Hop | Citra    | 60 g   | 4 day(s) | 12 %       |
| Boil    | Cascade  | 12 g   | 15 min   | 6 %        |