

Belgian IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **7.4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **62.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **40.2 liter(s)**
- Total mash volume **55.1 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **40.2 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **62.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Mep©Ale | 10 kg (67.1%) | 81 % | 4 |
| Grain | 3 Pszeniczny | 1 kg (6.7%) | 85 % | 5 |
| Grain | 1 Weyermann - Caraamber | 0.3 kg (2%) | 75 % | 70 |
| Grain | Płatki owsiane | 1.5 kg (10.1%) | 85 % | 3 |
| Grain | zakwaszajcy | 1 kg (6.7%) | 85 % | 5 |
| Grain | 1 Abbey Malt | 0.5 kg (3.4%) | 80 % | 55 |
| Grain | 1 Biscuit Malt | 0.1 kg (0.7%) | 79 % | 50 |
| Grain | 1 Słód Caramunich Typ II Weyermann | 0.5 kg (3.4%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 50 g | 60 min | 17 % |
| Boil | Herkules | 50 g | 15 min | 17 % |
| Boil | Citra | 30 g | 5 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|------------------------------------|-----|-------|--------|------------------|
| Drożdże Classic Belgian Witbier | Ale | Slant | 200 ml | Fermentum Mobile |
|------------------------------------|-----|-------|--------|------------------|