

# Belgian IPA 15BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **5.2**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.1 kg (47.3%)	80 %	7
Grain	Pilzneński	3 kg (45.8%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.25 kg (3.8%)	78 %	20
Grain	Biscuit Malt	0.2 kg (3.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	18 g	60 min	17 %
Boil	Cascade	20 g	30 min	6 %
Boil	Cascade	20 g	20 min	6 %
Boil	Amarillo	15 g	10 min	9.5 %
Whirlpool	Amarillo	30 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Cukier kandyzowany	250 g	Boil	5 min