

## belgian ipa

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **68**
- SRM **5.2**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **71 C**, Time **1 min**
- Temp **69 C**, Time **69 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **69 min** at **69C**
- Keep mash **1 min** at **71C**
- Keep mash **15 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (51.7%)	80 %	7
Grain	Pilzneński	2.3 kg (39.7%)	81 %	4
Grain	Cara-Pils/Dextrine	0.19 kg (3.3%)	72 %	4
Grain	Biscuit Malt	0.11 kg (1.9%)	79 %	45
Sugar	kandyzowany	0.2 kg (3.4%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Amarillo	35 g	30 min	9.5 %
Boil	Apollo	15 g	60 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11.5 g	fermentis