

## Belgian IPA #2

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **66**
- SRM **7.3**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (49.9%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (28.5%)	80 %	4
Grain	Pszeniczny	0.51 kg (7.3%)	85 %	4
Grain	Abbey Castle	0.51 kg (7.3%)	80 %	45
Grain	Weyermann - Melanoiden Malt	0.3 kg (4.3%)	81 %	53
Grain	Weyermann - Carared	0.2 kg (2.8%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.8 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	cascade PL	25 g	10 min	5.2 %
Boil	cascade PL	25 g	5 min	5.2 %
Boil	Citra	25 g	1 min	14.2 %
Dry Hop	Citra	50 g	5 day(s)	14.2 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	5 g	Boil	10 min