

Belgian IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **14.3**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **25 min** at **68C**
- Keep mash **35 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Belgia	2 kg (46.5%)	80 %	8
Grain	Słód wiedeński Belgia	1 kg (23.3%)	80 %	6
Grain	Słód pszeniczny crystal	1 kg (23.3%)	--- %	160
Grain	Płatki owsiane	0.3 kg (7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Lemon drop	5 g	30 min	4.6 %
Boil	Palisade	5 g	30 min	7.5 %
Boil	Magnum	5 g	15 min	13.5 %
Boil	Lemon drop	5 g	15 min	4.6 %
Boil	Cascade PL	5 g	15 min	5.2 %
Boil	Palisade	5 g	15 min	7.5 %
Boil	Lemon drop	5 g	10 min	4.6 %
Boil	Cascade PL	5 g	10 min	5.2 %

Boil	Palisade	5 g	10 min	7.5 %
Aroma (end of boil)	Lemon drop	5 g	5 min	4.6 %
Aroma (end of boil)	Cascade PL	5 g	5 min	5.2 %
Aroma (end of boil)	Palisade	5 g	5 min	7.5 %
Whirlpool	Lemon drop	5 g	0 min	4.6 %
Whirlpool	Cascade PL	5 g	0 min	5.2 %
Whirlpool	Amarillo	5 g	0 min	9.5 %
Whirlpool	Palisade	5 g	0 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	100 ml	White Labs