

## Belgian IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **62**
- SRM **9.8**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (mep)	1 kg (33.3%)	80 %	5
Grain	Weyermann - Light Munich Malt	0.7 kg (23.3%)	82 %	14
Grain	Pszeniczny	1 kg (33.3%)	85 %	4
Grain	pszeniczny crystal	0.2 kg (6.7%)	74 %	158
Grain	Biscuit Malt	0.1 kg (3.3%)	79 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	16 g	60 min	15.7 %
Boil	Amarillo	25 g	10 min	8.8 %
Aroma (end of boil)	Centennial	20 g	0 min	8.5 %
Aroma (end of boil)	Amarillo	25 g	0 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	1000 ml	White Labs