

Belgian IPA

- 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 |