

# Belgian IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **67**
- SRM **5.3**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg (45.5%)	82 %	4
Grain	Viking Pale Ale malt	2.3 kg (45.5%)	80 %	5
Grain	Cara Blonde - Castle Malting	0.15 kg (3%)	78 %	20
Grain	Biscuit Malt	0.1 kg (2%)	79 %	45
Sugar	Candi Sugar, Clear	0.2 kg (4%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Whirlpool	Pekko	50 g	15 min	13.6 %
Whirlpool	Amarillo	30 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11.5 g	---