

Belgian IPA

- 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 | --- |