

# Belgian IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **5.9**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (58.7%)	80 %	4
Grain	Słód Cookie Viking Malt 1kg śrutowany	0.5 kg (7.9%)	--- %	40
Grain	Słód MONACHIJSKI typ I 16 EBC Crisp	1 kg (15.9%)	82 %	16
Grain	Słód PSZENICZNY jasny 4,5 EBC Crisp	0.7 kg (11.1%)	83 %	5
Adjunct	Płatki owsiane	0.4 kg (6.3%)	50 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	60 min	14 %
Boil	Ekuanot	20 g	30 min	14 %
Aroma (end of boil)	Citra	37 g	10 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	1 g	Boil	15 min

## Notes

- Woda źródłana sklepowa Intermarche lub lidl  
*Apr 7, 2022, 2:37 PM*
- Do powtórzenia  
*Jun 7, 2022, 7:03 PM*