

# 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*