

Belgian IPA vol 1

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **5.3**
- 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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 4.5 kg (64.3%) | 80 % | 7 |
| Grain | Pilzneński | 1 kg (14.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (4.3%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (2.9%) | 79 % | 22 |
| Sugar | Candi Sugar, Clear | 1 kg (14.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Whirlpool | simcoe USA | 20 g | 5 min | 12.9 % |
| Whirlpool | Amarillo | 20 g | 5 min | 9.5 % |
| Whirlpool | citra USA | 20 g | 5 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 250 ml | Fermentum Mobile |
|--------------------------|-----|--------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | whirfloc | 1 g | Boil | 5 min |

Notes

- Cały chmiekł na smak i aromat na wyłączenie palnika, schłodzenie do 78 C i następnie 20 minut hopstandu w 78 c. Potem schłodzenie do temperatury zadania brzezki.
Ważne - należy przez hoppers przelać brzezkę podczas hopstandu.
Jan 19, 2023, 2:22 PM