

# Belgian IPA vol 1

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- 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 brzezki podczas hopstandu.  
*Jan 19, 2023, 2:22 PM*