

# Belgian IPA vol 1

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **5.2**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 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 **17.6 liter(s)** of **76C** water or to achieve **29.6 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	marynka	50 g	60 min	9 %
Boil	Amarillo	5 g	30 min	9.5 %
Boil	simcoe USA	5 g	30 min	12.9 %
Whirlpool	Amarillo	20 g	5 min	9.5 %
Whirlpool	citra USA	20 g	5 min	12.9 %
Whirlpool	simcoe USA	20 g	5 min	12.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM27 Artefakty trapistów	Ale	Liquid	250 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	whirfloc	1 g	Boil	5 min