

BelTalipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **65**
- SRM **4.8**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (47.6%) | 80 % | 5 |
| Grain | Pilzneński | 2.4 kg (45.7%) | 81 % | 4 |
| Grain | Cara Blonde - Castle Malting | 0.2 kg (3.8%) | 78 % | 20 |
| Grain | Biscuit Malt | 0.15 kg (2.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Apollo | 15 g | 60 min | 17 % |
| Boil | Cascade | 15 g | 30 min | 6 % |
| Boil | Cascade | 15 g | 20 min | 6 % |
| Boil | Amarillo | 15 g | 20 min | 9.5 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Boil | Cukier kandyzowany | 200 g | 10 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 11 g | Mangrove Jack's |