

ipa belg

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **62**
- SRM **14.2**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **71C**
- Keep mash **1 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (51.3%) | 80 % | 5 |
| Grain | colorado honig | 0.5 kg (12.8%) | 82 % | 12 |
| Grain | Abbey Castle | 0.5 kg (12.8%) | 80 % | 45 |
| Grain | Biscuit Malt | 0.3 kg (7.7%) | 79 % | 45 |
| Grain | Aroma CastleMalting | 0.2 kg (5.1%) | 78 % | 100 |
| Grain | Strzegom Karmel 150 | 0.4 kg (10.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Galena | 30 g | 55 min | 12 % |
| Aroma (end of boil) | Cross | 20 g | 5 min | 9.4 % |
| Aroma (end of boil) | Extra Styrian Dana | 10 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Gozdawa - Bavarian Wheat 11 | Ale | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandcki | 4 g | Boil | 10 min |