

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