

1 belg ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **7.9**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	1 kg (11.9%)	79 %	4
Grain	Pilzneński	1 kg (11.9%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (11.9%)	79 %	16
Grain	Strzegom Wiedeński	3 kg (35.7%)	79 %	10
Grain	Płatki owsiane	0.7 kg (8.3%)	85 %	3
Grain	Abbey Malt Weyermann	0.5 kg (6%)	75 %	45
Grain	Pszeniczny	1 kg (11.9%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (2.4%)	75 %	150