

## #34 Belgian IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **5.6**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Abbey Malt Weyermann	0.5 kg (8.3%)	75 %	45
Sugar	Candi Sugar, Clear	0.5 kg (8.3%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Nelson Sauvín	30 g	15 min	10.4 %
Boil	Rakau (NZ)	25 g	5 min	9.5 %
Boil	Wai-iti	25 g	5 min	4.1 %
Boil	Rakau (NZ)	25 g	0 min	9.5 %
Boil	Wai-iti	25 g	0 min	4.1 %
Dry Hop	Rakau (NZ)	50 g	5 day(s)	9.5 %
Dry Hop	Wai-iti	50 g	5 day(s)	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	Candi Sugar, Clear	500 g	Boil	10 min
Fining	whirlfloc	1 g	Boil	10 min