

#6 Belgian IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **58**
- SRM **4.9**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (75%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.3 kg (5%) | 78 % | 4 |
| Grain | Monachijski | 0.2 kg (3.3%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.2 kg (3.3%) | 79 % | 10 |
| Grain | Viking Wheat Malt | 0.2 kg (3.3%) | 83 % | 5 |
| Sugar | Glukoza | 0.6 kg (10%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | Challenger | 15 g | 60 min | 8 % |
| Boil | Marynka | 35 g | 60 min | 8 % |
| Boil | East Kent Goldings | 26 g | 10 min | 5.3 % |
| Boil | Cascade | 20 g | 10 min | 8.3 % |
| Boil | Mosaic | 30 g | 5 min | 12 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |
| Dry Hop | Mosaic | 20 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |