

# Belgian IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **6.2**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **24.4 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **9 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (35.1%)	80 %	4
Grain	Viking Pale Ale malt	1.6 kg (21.6%)	80 %	5
Grain	Pszeniczny	1.3 kg (17.6%)	85 %	4
Grain	Płatki owsiane	0.8 kg (10.8%)	85 %	3
Grain	Abbey Malt Weyermann	0.7 kg (9.5%)	75 %	45
Grain	Cara Blonde - Castle Malting	0.4 kg (5.4%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.8 %
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.8 %
Aroma (end of boil)	Ekuanot	10 g	15 min	16.1 %
Aroma (end of boil)	Citra	10 g	15 min	14.2 %
Aroma (end of boil)	Ekuanot	10 g	3 min	16.1 %
Aroma (end of boil)	Citra	10 g	3 min	14.2 %
Whirlpool	Ekuanot	15 g	0 min	16.1 %

Whirlpool	Citra	15 g	0 min	14.2 %
Dry Hop	Ekuanot	15 g	5 day(s)	16.1 %
Dry Hop	Citra	15 g	5 day(s)	14.2 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	5 day(s)	15.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	200 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	11 min