

## Belgian IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **5.4**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (69.6%)	83 %	6
Grain	Pszeniczny	0.8 kg (13.9%)	85 %	4
Grain	Abbey Castle	0.5 kg (8.7%)	80 %	45
Sugar	Candi Sugar, Clear	0.25 kg (4.3%)	78.3 %	2
Grain	Weyermann - Acidulated Malt	0.2 kg (3.5%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Citra	50 g	5 min	12 %
Boil	Cascade	50 g	0 min	6 %
Boil	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczowa	100 g	Boil	10 min