

## Belgian IPA

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- Gravity **16.4 BLG**
- ABV ---
- IBU **87**
- SRM **7.7**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (55.9%)	80 %	4
Grain	Strzegom Pale Ale	0.8 kg (22.4%)	79 %	6
Grain	Strzegom Wiedeński	0.3 kg (8.4%)	79 %	10
Adjunct	Barley, Flaked	0.2 kg (5.6%)	79 %	4
Grain	Biscuit Malt	0.15 kg (4.2%)	79 %	45
Grain	Weyermann - Carabelge	0.125 kg (3.5%)	30 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	18 g	60 min	17 %
Boil	Marynka	20 g	30 min	10 %
Boil	Huell Melon	10 g	15 min	7.5 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Aroma (end of boil)	Huell Melon	10 g	0 min	7.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M27 Belgian Ale	Ale	Slant	60 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min