

# BELGIAN IPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **41**
- SRM **5.5**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (80.5%)	81 %	4
Grain	Strzegom Monachijski typ II	0.35 kg (8%)	79 %	22
Grain	Weyermann - Carapils	0.25 kg (5.7%)	78 %	4
Sugar	Candi Sugar, Clear	0.25 kg (5.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	40 min	11 %
Boil	Magnum	10 g	40 min	13.5 %
Boil	Galaxy	20 g	5 min	15 %
Whirlpool	Galaxy	30 g	1 min	15 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M47 Belgian Abbey	Ale	Slant	150 ml	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	60 min
Water Agent	chlorek wapnia	2 g	Mash	60 min
Fining	whirflock	2 g	Boil	5 min