

Belgian IPA

- Gravity **14 BLG**
- ABV ---
- IBU **40**
- SRM **6.2**
- 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 **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (74.6%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.35 kg (10.4%) | 75 % | 45 |
| Grain | Pszeniczny | 0.5 kg (14.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Aroma (end of boil) | Amarillo | 50 g | 0 min | 9.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |